



Scarlett Wines

2024 SAUVIGNON BLANC

Goat Cheese & Citrus-Fennel Galette

with Honey and Orange Zest

Tangy goat cheese complements Sauvignon Blanc's citrus; orange zest and fennel echo its floral aroma.

Serves 4 | Prep 20 min | Cook 45 min | VEGETARIAN

INGREDIENTS

- 1 refrigerated 9-inch pie crust
- 1 large fennel bulb, thinly sliced
- 1 tbsp olive oil
- 1/4 tsp kosher salt; pinch of pepper
- 4 oz goat cheese; 1/4 cup ricotta
- 1 tsp orange zest; 1 tsp lemon zest
- 1 egg, beaten
- 1 tsp honey
- 1 tbsp chopped fennel fronds

DIRECTIONS

1. Heat oven to 400°F. Cook fennel in oil with salt and pepper 12-15 min, until softened; cool.
2. Mix goat cheese, ricotta and citrus zests. Spread over crust on a parchment-lined tray, leaving a 1 1/2-inch border.
3. Top with fennel; fold edges over filling. Brush crust with egg.
4. Bake 25-30 min, until golden. Drizzle with honey and add fennel fronds. Serve warm with a leafy salad.

POUR & SERVE

Serve chilled; no decant needed.