

Michael Landis Cheese Pairings & Recipes

Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner

Cracked Pepper & Alouette Garlic & Herb Steak Crostini paired with Federalist Red Blend

Alouette Garlic & Herb Soft Spreadable Cheese

Our creamy cheese is blended with garlic and herbs, harvested at their peak, to create our signature flavor. Made with the highest quality and finest ingredients with no artificial flavors or colors. This is a fresh cheese that is not aged, cured or pressed.

Federalist Honest Red Blend

One might say our Honest Red Blend has a rich, round mouth feel with lush black currant flavor and the subtlest hint of North Coast, California spice – we'd just say it tastes good. As long as we're being honest. Merlot, Zinfandel and Cabernet Sauvignon 15 months in 35% new Oak 14.50%

Cracked Pepper & Alouette Garlic & Herb Steak Crostini



Appetizer

Prep Time: 25 Minutes

Servings: 8

- 3 Tbsp. Olive Oil
- 2-3 Roma Tomatoes, seeded
- 1 Medium Onion
- 16 oz. Skirt or Flank Steak
- Cracked Pepper
- 1 Package Alouette Garlic & Herbs Soft Spreadable Cheese (6.5 oz.)
- 1 Baguette, sliced 1/2 inch thick

1. Preheat grill or broiler to medium.
2. Brush one side of the bread slices with 1 Tbsp. of olive oil. Place on top rack of grill or broiler and toast to desired doneness. Set aside.
3. Dice Roma tomatoes and onion to a “bruschetta-like” consistency. Toss in a bowl with 1 Tbsp. of olive oil. Set aside for garnish.
4. Rub steak with 1 Tbsp. of olive oil and desired amount of cracked pepper.
5. Grill or broil until desired doneness and remove from heat.
6. Slice steak into 1/8 – 1/4 inch-thick strips.
7. Spread generous amounts of Alouette Spreadable Cheese on toast slices, then divide steak among them.
8. Garnish each open-faced appetizer with an equal amount of tomato-onion mixture.

More Cheese recipes and pairings can be found at www.mdlandis.com