



FRIED MOZZARELLA-PEACH STACKS



This recipe combines two of our favorite summer elements: sweet peaches and caprese salad. Best way to enjoy? Outside with a chilled bottle of Chandon. Serves 4

Wine Pairing: Chandon Blanc de Noirs

1/2 cup balsamic vinegar
1 teaspoon brown sugar
4 large nectarines or peaches
1 cup panko bread crumbs
1/4 cup flour
1/3 cup parmesan cheese, grated
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon cayenne
2 eggs
12 ounces fresh mozzarella, cut into 8 thick, round slices
1/4 cup olive oil
12 large basil leaves

Combine the balsamic vinegar and brown sugar in a small saucepan and bring to a boil. Reduce to a very low simmer and cook for 10-15 minutes, until liquid reduces by about half and is slightly syrupy. Remove from heat, pour vinegar in a glass container, and set aside to cool and thicken.

Cut the nectarines into slices by starting at one end. Slice until you run into the pit, yielding about 2 thick slices. Then cut another slice on the other end until you hit the pit. Ok, now carefully cut all the way around the pit and cut a small slit from the pit to the edge to end up with slice with a hole in the middle.

In a large bowl, combine panko, flour, parmesan, salt, pepper and cayenne, mixing thoroughly to combine. In a small bowl, lightly beat the eggs. Take each slice of fresh mozzarella and coat it in the beaten egg, then dredge it through the bread crumb mixture, pressing on both sides to adhere. Repeat with the remaining slices. Set on a plate and set aside.

Heat a large skillet over high heat. Add 1 tablespoon of olive oil. Add the nectarine slices, a few at a time and sear both sides, about 1 minute until just warmed, but still firm. (Alternately you can cook the nectarines directly on the grill.) Keep warm.

Add the remaining olive oil to the skillet and when hot, add the mozzarella, a few slices at a time, turning carefully once or twice, until golden and cheese starts to melt but still retains its shape, about 1 minute on each side. Set on paper towels.

To assemble, place one nectarine slice on four plates, top with 1 slice of fried mozzarella and then a basil leaf. Repeat the layer one more time and finish with a nectarine. Garnish with basil and freshly grated pepper. Drizzle on the balsamic glaze.