

## GERVAIS & VINE WINE CLUB'S Easy French

### Wine Tips

What they call White Burgundy in France is called Chardonnay anywhere else - same grapes.

What they call Red Burgundy in France is called Pinot Noir anywhere else - same grapes.

Red Bordeaux from France is made primarily from Cabernet Sauvignon and Merlot grapes, although some bottles may contain a blend of several red grape varieties.

White Bordeaux from France is made from Sauvignon Blanc, sometimes blended with Semillon.

If the Champagne says Blanc de Blanc on the label, it was made from Chardonnay grapes.

If the Champagne says Blanc de Noir on the label, it was made from Pinot Noir or Pinot Meunier grapes.

### **Provençal Tomatoes**

6 ripe tomatoes (2 1/2 to 3-inches in diameter)

1 1/2 cups fresh white bread crumbs (5 slices, crusts removed)

1/4 cup minced scallions, white and green parts (2 scallions)

1/4 cup minced fresh basil leaves  
2 tablespoons minced fresh flat-leaf parsley

2 teaspoons minced garlic (2 cloves)

1/2 teaspoon fresh thyme leaves  
Kosher salt

Freshly ground black pepper

1/2 cup grated Gruyere cheese

Good olive oil

Core tomatoes. Cut in half crosswise, remove the seeds and juice. Place the tomato halves in a baking dish.

In a bowl, combine the bread crumbs, scallions, basil, parsley, garlic, thyme, and 1 teaspoon salt. Sprinkle the tomato halves generously with salt and pepper.

With your hands, fill the cavities and cover the tops of the tomatoes with the bread crumb mixture.

Bake the tomatoes for 15 minutes, or until they're tender. Sprinkle with the cheese, drizzle with olive oil, and bake for 30 seconds more.

Preheat the oven to 400 degrees F.

Serve hot or at room temperature.



## GERVAIS & VINE WINE CLUB NOTES

### Tapenade

A traditional Southern France recipe, tapenade is made from olives and can be used for everything from simple spreads to a flavoring ingredient in dishes. This is a staple in my fridge and gets used constantly.

1/2 pound pitted mixed olives

2 anchovy fillets, rinsed

1 small clove garlic, minced

2 tablespoons capers

2 to 3 fresh basil leaves

1 tablespoon freshly squeezed lemon juice

2 tablespoons extra-virgin olive oil

Thoroughly rinse the olives in cool water. Place all ingredients in the bowl of a food processor. Process to combine, stopping to scrape down the sides of the bowl, until the mixture becomes a coarse paste, approximately 1 to 2 minutes total. Transfer to a bowl and serve.

Tapenade is great on a grilled piece of beef, lamb, venison, chicken, fish, pork...heck, you name it. Enjoy with a glass of wine from the south of France