



Wine&Dine

by
TONY DIDIO

The summer heat keeps lingering on. These are the “salad days,” and the best time to keep your distance from the oven. Aside from the aforementioned heat, August brings a bounty of fresh and delicious produce, which takes the sting out of our current situation.

Corn, tomatoes and arugula are truly the stand outs at any farmer’s market these days. However, they are the supporting cast, and the star of the show, or of this salad, is Burrata. This delicious creamy cheese hails from southern Italy, and made its way to America some 15 years ago. It is also produced locally, which cuts down on the footprint, without sacrificing the taste.

This salad is easy to assemble, take the kernels off of 2 ears of fresh corn. During peak season, corn is sweet, and I use it raw. If you want to blanch it, 2 minutes is tops. Place 2 bunches of washed arugula in a large mixing bowl, add the corn and about a third of your salad dressing. A good Balsamic Extra Virgin Olive Oil works for me, and season to taste. Slice 1 beefsteak tomato and halve a pint of cherry tomatoes, preferable multi colored. Place the corn and arugula on a platter and arrange the sliced beefsteak on top. Make room for one large Burrata, and place the cherry tomatoes on top and around the plate, this is your time to be creative. Gently slice the top of the Burrata, so that the cream oozes out. Drizzle on the remaining dressing and top it off with fresh basil.

What to pair with this creamy and tangy dish? We need a wine that can handle the creaminess of the Burrata and not get lost with the acidity of the tomatoes. I highly recommend **Peter Zemmer Chardonnay 2019**.

Peter Zemmer Chardonnay 2019



With an aroma of fresh cut apples, nectarines and a rush of minerals, Peter Zemmer Chardonnay is the perfect wine to play nicely with all the elements of the salad, and enhance the sweetness of the Burrata, and the wine finishes packed with flavor.