

THE WINEMAKER

BRIE, PEARS & BRIOCHE

EASY / SERVES 6 PEOPLE
THIS MASTERFUL EXPRESSION
IS BEST ENJOYED WITH
9 LIVES RESERVE SAUVIGNON BLANC

INGREDIENTS

4 pears,
7onz of sugar,
Clarified butter,
Brioche, Brie,
Green leaves or lettuce

Chop the pears into small bite-sized cubes and delicately sautee them in a frying pan with the purified butter. Give in to your sweet-tooth, add the sugar and watch with unwavering patience until a sticky caramel begins to form.

Thinly slice the brie and season the salad with freshly ground salt and pepper. Slice the bread into tasty large chunks and enjoy a well-deserved scratch as it toasts on each side.

Lavishly serve in cat-sized layers... toast, brie, caramelised pears and a magical side-serving of crispy, well-seasoned salad.

Pro tip: Best served in front of a warm fire,
on comfy cushions and with plenty of time
to take a nap after you dine. Meow!