

Soft Cheese with Apricots - Squacquerone con Albicocca e Ravanello

Ingredients	Preparation
<p>Squacquerone (or use Plain Greek Yogurt to soften cream cheese) Sliced Whole Wheat Bread</p> <p>For the Jam: 250 grams Apricots 125 grams Sugar</p> <p>To Garnish: Fresh Radish Leaves Fresh Apricot Slices</p> <p>Suggested Wine Pairings: <u>Braschi Sweet Albana White Wine Organic</u></p> <p>Serves: 2 portions</p>	<ol style="list-style-type: none"> 1. Wash and cut 250 grams of apricots into small pieces, keeping apart one or two apricots for garnish. In a small saucepan, mix the apricots and sugar cook, stirring constantly over medium heat. Keep stirring until the apricots are well cooked and soft, then gently mash them or use an immersion blender to create a jam-like consistency. Set aside. 2. Lightly toast the whole wheat bread, or use them untoasted as well. Then, gently spread a generous amount of the squacquerone on each slice. If you cannot find squacquerone, a spoonful of whole plain greek yogurt will work well mixed in with some cream cheese. 3. Dollop some apricot jam on each slice of bread, on top of the squacquerone. Finish each piece off with a few slices of the fresh apricot and one or two small radish leaves.

This recipe comes from the kitchen of Chef Riccardo Severi of Romagna Italy from his farm-to-table project, Sovescio.

A partially aged fresh cow's milk cheese, *squacquerone* is local to the area of Romagna, Italy. It is good either as a sweet dessert cheese or an appetizer savory cheese as it has a tangy and thick flavor, similar to a greek yogurt. A classic *merenda*, or after school snack, in Romagna is squacquerone spread on bread with a sprinkling of sugar or jam on top.

In this version, Chef Riccardo pairs the squacquerone with sweet apricot jam from his orchard and fresh radish leaves on top. The radish leaves give a peppery aftertaste reminiscent of ginger that contrasts the sweet jam and creamy squacquerone for a rounded and balanced flavor.