

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

SHAVED KOHLRABI WITH CHORIZO AND MANCHEGO

Ingredients:

- 2-3 medium kohlrabi
- ½ cup dry-aged chorizo, thinly sliced
- ¼ cup manchego, shaved
- ¼ cup marcona almonds, chopped
- 1 tablespoon chives, chopped
- Olive oil for drizzling
- Honey for drizzling
- Kosher salt and black pepper

Directions:

Step 1: Peel kohlrabi and slice into thin rounds using a mandolin. (If you don't have a mandolin, you can also use a vegetable peeler to achieve thin slices)

Step 2: On a large plate, spread sliced kohlrabi in a single layer. Scatter sliced chorizo and shaved manchego.

Step 3: Drizzle with olive oil and honey. Garnish with chives and chopped almonds. Salt and pepper to taste, then serve.



Pair with Grant Grenache

Point phone camera at
QR Code for more info.

