

# FUMÉ BLANC

## *Roasted Fennel & Citrus Gremolata*

*Dry Creek*  
VINEYARD

|        |                              |
|--------|------------------------------|
| 5 EACH | fennel bulbs                 |
| 5 EACH | lemons, zested and juiced    |
| 5 EACH | limes, zested and juiced     |
| 2 TBL  | garlic, finely minced        |
| 3 CUPS | olive oil                    |
|        | kosher salt                  |
|        | black pepper, freshly ground |

**METHOD** Preheat oven to 350°. Split the fennel in half, rub with approximately ¼ cup oil and season with kosher salt and freshly ground pepper. Place cut side down on a baking sheet, cook for approximately 18 - 20 minutes. While the fennel is cooling combine the lemon and lime zest, minced garlic and remaining olive oil in a stainless steel bowl. Fine dice the fennel and add to the mixture. Stir in the lemon and lime juice. Season with kosher salt and freshly ground pepper.

Let the mixture rest for 20 - 30 minutes.

This gremolata complements many dishes, such as dungeness crab, roasted chicken or grilled tri tip.