

2009 Adagio paired with Egg Salad and Avocado Wrap

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Recipe pairing by Marlene Rossman

EGG SALAD AND AVOCADO WRAP

Valdron Erpelding, chef, Breakfast on Broadway Cafe, Englewood, Colo., www.breakfastonbroadway.com

Yield: 2 servings

Egg Salad

Yield: 2 ½ cups

8 large eggs
1 t. prepared mustard
2 T. light mayonnaise
Salt and pepper to taste

Method 1) Cover eggs with cold water by 1 in. in a 2-quart heavy saucepan and bring to a rolling boil, partially covered. Reduce heat to low and cook eggs, covered completely, 30 seconds. Remove pan from heat and let eggs stand in hot water, covered, 15 minutes. Transfer eggs with a slotted spoon to a bowl of ice and cold water and let stand 5 minutes (to cool). 2) Peel eggs. Separate the whites and yolks. Place 4 yolks in mixing bowl (reserve remaining 4 for another use), mix in mustard and mayonnaise. Chop remaining 8 whites and add to bowl of yolks, mixing well to combine. Add salt and pepper to taste.

Wraps

1 oz. mesclun lettuce
1 fresh California avocado, sliced
2 10-in. white or spinach flour tortillas

Method Heat the tortillas until pliable either in a pan or panini press. Top each with 1 ¼ c. of egg salad, then ½ of the avocado slices, and ½ oz. mesclun lettuce. Wrap like a burrito (folding the ends in) while tortillas are still warm. Cut each in half and serve immediately.

wine, this breakfast/brunch wrap will carry you until dinner. Try it with this unusual blend

of tropical fruit-flavored Sauvignon Blanc and Chardonnay.

This freshly prepared, rich egg salad and avocado wrap could do double-duty on both breakfast and lunch menus.



Wine pairing: Northwest Cellars Adagio 2009, Washington State - With a glass of

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