



Sherry Vinegar Marinated Olives, Cheese, and Marcona Almonds  
WINE PAIRING: **Riesling Reserve Dry 2021**



# Sherry Vinegar Marinated Olives, Cheese, and Marcona Almonds

*By Chef Nils Noren*

Serves 8

1½ cup (12oz.) Comté or Gruyère Cheese cut into ¾-inch cubes.

½ cup Large Green Olives sliced into 3-piece discs

½ cup Marcona almonds

1 Tbs. rough-cut flat-leaf parsley

1 tsp. Sherry vinegar

1-2 tsp. Extra Virgin Olive Oil

Pinch of Chili flakes (optional)

½ tsp. Honey (optional)

Combine vinegar, olive oil, chili flakes, and honey in a small bowl.

Add the Cheese cubes, olive slices, and Marcona almonds, gently tossing to coat everything evenly.

Cover and marinate in the fridge for 1-4 hours.

Before serving, add the chopped parsley. Let sit at room temperature for 30 minutes.

Serve with warm baguette or crackers.

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