



Heirloom Tomatoes Seminar Recipes

Panzanella Salad: Paired with June's Chardonnay

Ingredients:

1 loaf sourdough bread
1.5 cup sundried tomato
2 cups cherry tomatoes
1 cup olive oil
1 tsp dry thyme
1 tsp garlic powder
1 tsp onion powder
1 bunch fresh basil
salt and pepper, to taste

Directions:

Cut sourdough bread in to small pieces and toss in salt, pepper and light oil. Bake until golden brown. Add to large bowl along with fresh basil leaves and halved cherry tomatoes. Blitz the sundried tomatoes in a food processor and add oil slowly while blitzing until you get the consistency of a loose pesto. Add dry ingredients and blitz. Add salt and pepper to taste. Combine all ingredients and toss in a bowl.

Pour a glass of 13th Street June's Chardonnay and enjoy!

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9
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Heirloom Tomatoes Seminar Recipes

Roasted Heirloom Tomato Hummus: Paired with Burger Blend Rosé

Ingredients:

4 heirloom tomatoes
2 cans chick peas
½ cup grapeseed oil
½ tsp garlic powder
½ tsp onion powder
3 tbsp tomato paste
2 cups tomato purée
½ bunch fresh oregano
½ bunch fresh basil
Salt and pepper, to taste

Directions:

Roast heirloom tomatoes in the oven at 425°C until soft and with a little colour. Blitz in a food processor until smooth and place in the fridge to cool down. Blitz chick peas in food processor and add oil slowly until you get a creamy consistency. Use more chick peas if too loose and more oil if too thick. Add tomato paste, and purée and blitz again. Add all other ingredients and blitz until smooth.

Pour a glass of 13th Street Burger Blend Rosé and enjoy!

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Heirloom Tomatoes Seminar Recipes

Heirloom Tomato Jam: Paired with Gamay

Ingredients:

4 lbs roma tomatoes, roughly chopped
1 ½ cup brown sugar
1 cup apple cider vinegar
½ tbsp fresh grated ginger
1 tsp cinnamon
1 tsp cloves
2 oz powdered gelatin
salt and pepper, to taste

Directions:

Cook everything except gelatin in a large pot and simmer until it thickens. Blend until smooth using an immersion blender. Add water to powdered gelatin until it becomes liquid and stir into the pot. Portion out and allow to cool covered in the fridge. Once cooled spread on crackers, crostini or enjoy on a charcuterie board.

Pour a glass of 13th Street Gamay and enjoy!

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