



**EHLERS**  
E S T A T E

**CRIMINI MUSHROOM, HEIRLOOM TOMATO,  
GOAT CHEESE AND TRUFFLE FRITTATA**  
PAIR WITH 2017 SAUVIGNON BLANC

3 TBSP AVOCADO OIL (OR ANY OTHER HIGH HEAT OIL)  
1/4 CUP CHOPPED YELLOW ONION  
1 1/2 CUPS OF CHOPPED CRIMINI MUSHROOMS  
1 CUP OF CHOPPED HEIRLOOM CHERRY TOMATOES  
1 CUP OF CHOPPED SPINACH  
1/4 CUP OF HERBED GOAT CHEESE  
8 EGGS WHISKED GENTLY  
1/4 CUP OF PLAIN OAT MILK  
1/2 TSP SALT  
1/4 TSP PEPPER  
1 TSP TRUFFLE OIL



1. PREHEAT OVEN TO 350°F
2. HEAT AVOCADO OIL IN A 10" OVEN-SAFE SKILLET OVER MED-HIGH HEAT.
3. SAUTÉ ONIONS UNTIL GOLDEN BROWN. ADD MUSHROOMS AND COOK FOR 3-5 MINUTES STIRRING OCCASIONALLY.
4. ADD CHERRY TOMATOES AND SPINACH. COOK FOR AN ADDITIONAL 2-3 MINUTES.
5. REMOVE FROM HEAT.
6. COMBINE EGGS WITH OAK MILK, SALT AND PEPPER. MIX GENTLY, DO NOT OVERBEAT.
7. POUR LIQUID EGG MIXTURE INTO THE SKILLET AND TOP WITH GOAT CHEESE.
8. TRANSFER TO THE OVEN AND BAKE FOR 15-18 MINUTES OR UNTIL THE TOP IS A LIGHT GOLDEN BROWN.
9. REMOVE PAN AND ALLOW FRITTATA TO COOL. DRIZZLE WITH TRUFFLE OIL AND SERVE WITH EHLERS ESTATE SAUVIGNON BLANC.