



# Cloudfall

## PAPAYA, BRIE & PEPPER JACK QUESADILLA

Pairs with Cloudfall Sauvignon Blanc

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### PAIRING NOTES

*The wine's forward fruit flavors and rich texture aids in balancing the spice from the pepper jack, while the papaya highlights the refreshing tropical fruit in our Sauvignon Blanc.*

*-James Houghton, Executive Chef*

### INGREDIENTS

6-8" flour tortillas  
8oz pepper jack cheese, grated  
4oz brie, sliced 1/4" thick  
1 ripe papaya, 1/4" diced  
2 scallions, sliced thinly  
1/4 cup cilantro leaves  
2 T vegetable oil

### DIRECTIONS

Place 3 tortillas on cutting board. Sprinkle half of the pepper jack evenly across the three tortillas. Add the cilantro, scallions, brie, and papaya to each tortilla, spreading evenly across all three. Then top each tortilla with the remaining pepper jack. Top with remaining tortillas.

Heat lightly oiled non-stick pan (or grill pan) to medium-high. Cook until golden brown and cheese has melted, about 2 minutes per side.

Transfer with spatula to cutting board and cut into four equal pieces. Serve immediately.

Serves 3

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### WINE INFORMATION

COMPOSITION: 100% Sauvignon Blanc

APPELLATION: 100% Monterey County

VINEYARD: Scheid Vineyard, San Lucas AVA

ALCOHOL: 13.7%