

OLD ROAD WINE Co



Like its namesake, this complex Chenin Blanc was built for the long haul. Ripe stone fruit flavours and leesy richness ripple through to a persistent, satisfying finish.

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Chef Reimond's Posh Pizza

Pair with Old Road Wine Co. Le Courier Chenin Blanc

INGREDIENTS:

Pizza base:

1½ cups warm water
1 packet instant dry yeast
1 tablespoon sugar
2 tablespoons olive oil
¼ teaspoon salt
3½ cups all-purpose flour

Green pea pesto base:

3 cups cooked green peas
2 cups chopped spring onion
Salt and pepper
1 cup olive oil
½ cup parmesan cheese
Toasted pine nuts

Additional toppings:

Sautéed mushrooms
Buffalo mozzarella
White mild cheddar

White truffle oil
Parmesan shavings

METHOD:

Put the yeast in the warm water to activate it. Mix all the dough ingredients together and knead slightly. Put the dough in a bowl, cover with damp towel and allow to prove. Portion the dough into balls and roll out into pizza base sizes. Dock the pizza bases with a fork to prevent air bubbles.

Put the green pea pesto ingredients into the blender and blend to a smooth paste. Spread the pesto onto the base, making sure to cover the entire base. Add the additional toppings to taste. Bake in the oven at 200°C for 8-10 mins or until the cheese starts to crisp on top. Garnish with fresh spring onion and parmesan shavings.