



Bottled with love, for the joy of living

BEET PESTO WITH KALE AND GOAT CHEESE PAIRED WITH 2014 SANGIOVESE, ALPICELLA VINEYARDS

INGREDIENTS FOR BEET PESTO

1 cup red beets chopped and roasted
(about 1 medium beet)
3 cloves garlic roughly chopped
½ cup walnuts roasted
½ cup parmesan cheese grated
½ cup olive oil
2 tablespoons lemon juice
Salt to taste

Dare to Pair!

As pesto is a classic pairing for Sangiovese, the addition of roasted beet kicks in some earth which coerces some the wine's tannin forth given that this Sangiovese is of the Brunello clone. The give and take of the two cheeses via the saltiness of the parmesan and the goat cheese's tartness, helps to both tone and acknowledge acidity by bringing it into balance while brightening the fruit in the wine.

INSTRUCTIONS FOR BEET PESTO

Preheat the oven to 375 F.

Wash, scrub and pat beets dry. Peel and chop into ½" cubes and place on a large sheet of foil. Wrap each chopped beet in foil to form a packet and place on a baking sheet.

Roast in the oven for 40 to 50 minutes and then allow beets to cool completely.

Add all ingredients except for the oil to a food processor or blender and pulse several times.

Leaving the food processor (or blender) running, slowly add olive oil until all ingredients are combined. If the pesto is too thick, add a little water until desired consistency is reached.

INGREDIENTS FOR PIZZA

1 lb. pizza dough
1 cup beet pesto
2 cups kale leaves thinly sliced
1.5 cups mozzarella cheese grated
2 ounces goat cheese

INSTRUCTIONS FOR PIZZA

Prepare the beet pesto and the pizza dough. Preheat the oven to 415 degrees F.

Dust flour on a baking sheet and press or roll the dough to desired thickness.

Bake the dough for 5 to 7 minutes with no toppings.

Remove the crust from the oven and spread the beet pesto over it. Add the kale leaves, followed by the goat cheese and mozzarella. Bake pizza for 20 to 25 minutes and then allow 5 minutes to cool before serving.