



Bottled with love, for the joy of living

CAPRESE BALSAMIC PORTOBELLO MUSHROOM PIZZA PAIRED WITH 2016 SANGIOVESE, ALPICELLA VINEYARDS

INGREDIENTS

COCONUT GARLIC OIL

2 tbsp coconut oil
2 cloves minced garlic
1 pinch oregano

MUSHROOM CAPRESE

1 pinch salt
3 large portobello mushrooms
1/2 diced tomato
2 thick slices mozzarella cheese

BALSAMIC SAUCE

1/4 cup balsamic vinaigrette
1 tsp brown sugar

INSTRUCTIONS

Heat up coconut oil until melted, add garlic, and oregano.

Preheat oven to broil. Take stems out of mushrooms, wash, and pat dry with a paper towel until completely dry.

Rub or brush on the coconut garlic oil on both sides of each mushroom. Sprinkle each mushroom with salt to desired taste.

Evenly fill/layer the mushrooms with tomatoes and mozzarella cheese. Set in oven to bake for about 5-10 minutes or until cheese is golden brown.

Heat up balsamic and brown sugar in a pan until sauce is just thick. Drizzle on top of the portobello mushroom pizzas.

Dare to Pair!

Although a Brunello-style Sangiovese, the longer growing season for this vintage brought balance to this young wine giving it a softer and very approachable body. Therefore, to match this body while nodding to the equal parts acidity and tannin, the protein-based foundation of this dish by way of the mushroom will coerce earthiness from the wine, while the tomato and balsamic work with the wine's natural acidity and delicate spices.