



Bottled with love, for the joy of living

BROCCOLI RABE, TOMATO, WHITE BEAN POLENTA PIZZA PAIRED WITH 2019 SANGIOVESE, ALPICELLA VINEYARDS SONOMA VALLEY

INGREDIENTS

FOR THE POLENTA CRUST

1 tablespoon olive oil
4 cups water
1 teaspoon kosher salt
1 cup polenta

FOR THE PIZZA

1 bunch broccoli rabe
1 package chicken sausage
15 oz can cannellini beans
2 cloves garlic, crushed
Pecorino shavings
¼ cup toasted pine nuts
¼ cup sundried tomatoes
Fresh parsley
Olive oil, to drizzle

Dare to Pair!

Brunello-style Sangiovese sings with vegetables that are higher in acidity or have a little tannin to them, so broccoli rabe and tomato are ideal vegetables for this wine.

Along with the protein rich nuances of the chicken sausage, beans and polenta, this wine will also show its subtle savory side.

INSTRUCTIONS

FOR THE POLENTA CRUST

Brush a baking sheet with oil. Bring the water to a boil in a saucepan and whisk in salt and polenta. Stir until thickened and not sticking, scraping the sides every 10 mins, until polenta is soft and creamy, 25 to 30 mins total.

Pour and spread polenta out onto sheet into a 1/3-inch-thick circle. Cover with plastic wrap and refrigerate, chilling until firm, 1 hour or overnight.

FOR THE PIZZA

Slice sausage and cook sausage until browned. Remove from the heat and set aside.

Rinse broccoli rabe and boil 2 quarts of water. Cook rabe for 10 mins in water and then drain.

Heat 2 tbsp of olive oil in a skillet. Peel 2 cloves of garlic, crush and add with a dash of pepper

flakes. Stir and allow garlic and pepper to become aromatic. Add the rabe and saute for 10 mins until greens start to wilt. Mix in beans and stir to combine. Remove from the heat.

Rehydrate the sundried tomatoes by placing in a small bowl of hot water for about 10 minutes, then drain.

Remove the pre-cooked polenta crust from the oven, and increase the oven heat to broil.

Top with broccoli rabe and white bean mixture, sundried tomatoes, sausage and sprinkle with pine nuts. Drizzle with olive oil, season with salt and freshly ground black pepper.

Slide your pizza into the oven and bake for about 5 minutes. Keep a close eye on your pizza, as the broiler tends to be very hot and cook quickly. Remove from oven and garnish with parsley and Parmesan cheese.