

# CREATION

*Creating Wines of Distinction*



## Creation Syrah Grenache

### Aubergine and Pine Nut pizzette

Ref. Canapes by Eric Treuille and Victoria Blashford-Snell

#### INGREDIENTS:

- 1 Medium Aubergine
- 1 tbsp. olive oil
- 1 Garlic Clove, crushed
- 2 tbsp. Finely Chopped Parsley
- 125 ml Tomato passata
- 4 tbsp. Parmesan Cheese, grated
- 3 tbsp. Pine Nuts
- Salt, Black Pepper

#### METHOD:

Preheat oven to 200°C. Roll out dough on a floured surface to a 0.25 cm thickness. Stamp out 20 rounds with a pastry cutter and place on a floured baking sheet. Cut aubergine in half lengthwise, then cut halves into 0.5 thick slices. Heat oil in a frying pan and add aubergine, garlic and parsley. Stir fry over high heat until wilted, 5 minutes. Spread each pizzette with 1 tbsp. tomato passata. Arrange aubergine slices on top. Sprinkle with parmesan, pine nuts, salt and pepper. Bake until crisp and golden, 10 minutes. Serve warm.

#### BREAD DOUGH:

- 250g strong white flour
- 1 tsp. salt
- 165 ml tepid water
- 1 tsp. olive oil
- 1 tsp. dried yeast

Place the flour in a bowl and make a well in the centre. Place the salt along the raised edge of the flour. Pour the water with the oil into the well. Sprinkle the yeast over the liquid. Leave for 5 minutes; stir to dissolve. Draw in the flour from the sides of the bowl with a spoon and mix to make a rough, sticky dough. Turn out dough on a lightly floured surface and knead for 10 minutes. Put the dough in a clean bowl and cover with a tea towel. Leave to rise until doubled in size about 1 ½ hours. Knock back and the dough is ready to be shaped.