

PLANT-BASED PAIRING: 2016 DANTE CILIEGIOLO V IGT

Grape: Ciliegiolo

Hints of red fruits, especially cherries, currants, and berries, slightly spicy. Balsamic and woody notes.

PAPPA AL POMODORO

THIS RECIPE CAME STRAIGHT FROM DANTE VINEYARDS.
CLASSIC ITALIAN TOMATO BREAD SOUP, WITH TUSCAN BREAD AND TOMATOES.



Ingredients

- 500g (1lb 2 oz) of 2 day old tuscan bread
- olive oil for the sauce
- 4 garlic cloves, peeled and crushed
- 1kg (2lb 4oz) ripe tomatoes, skinned and cut into chunks 1 small dried red chilli
- 12 large basil leaves torn
- Extra virgin olive oil to top

Instructions

1. Slice the bread and cut into slices. Heat the olive oil in a saucepan large enough to eventually contain all the ingredients.
2. Add the garlic and when it begins to sizzle add the chili and after a couple of minutes the tomatoes.
3. Season with salt and pepper. Cook for 15 minutes and when the tomatoes have melted into a sauce add the bread and stir, and lower the heat.
4. Simmer until the consistency is that of a thick stew. Check the seasoning and add the basil leaves, before finishing your preparation. When you serve the Pappa al Pomodoro, you will add fresh basil leaves and extra virgin olive oil.