

PLANT-BASED PAIRING: 2017 NERKIHUE QUIEBRE CARMENARE

Grape Varietal: 100% Carmenere

Surprisingly elegant, yet bold and structured, with soft tannins that combine with natural acidity.

CHILEAN DOBLADITAS

RECIPE BY POWERED BY PLANTS CONSULTING



This Chilean bread is amazing to soak up a hearty stew or to have as a snack when sipping this elegant Chilean wine. Dip them in good quality olive oil with a sprinkle of chili pepper flakes and salt, serve with your favorite vegan butter, or even with salsa and avocado. They are surprisingly easy to make!

Ingredients: (Makes 8 Dobladitas)

- 4 cups all-purpose flour
- 1 tsp. salt
- 2 tsp. baking powder
- ½ cup dairy-free milk (I used soy)
- 1 cup dairy-free melted butter, plus 3 tbsp. more used for brushing

Instructions:

- Preheat oven to 450F and grease your baking sheet.
- Mix the flour, salt, baking powder, milk, and cup of melted butter in a large bowl.
- When the dough begins to pull together, place it on a lightly floured surface.
- Knead until smooth and elastic. If you are having trouble kneading the dough, add a little more milk.
- Roll out the dough to 1/8 inch thickness and cut into 8-inch circles. I use an 8-inch cake pan that helps press the circles in to the dough to make it easier to measure the circles.
- Brush the circles with the remaining melted butter.
- Fold each circle in half and then in half again, into triangles. Press firmly to seal the layers. Prick each roll 2-3 times, with a fork, on each side (see picture above).
- Place the rolls on the prepared baking sheet.
- Bake in the preheated oven until golden brown, about 13-15 minutes and be careful not to over bake them. Serve warm!