

PYRAMID VALLEY VINEYARDS

548 PYRAMID VALLEY ROAD, RD1, WAIKARI 7491

EASTER DAY LUNCH

STARTER

DUO SOUP

paired with 2007 Kerner Vineyard Pinot Blanc

Serves 6 people



Ingredients

4 red capsicums
10 carrots
1 lemon
5-6 cups of water
1 tbl. brown sugar
Salt and Pepper to taste

Directions

Dice the capsicums and boil with 2-3 cups of water in small pot, then puree.

8 carrots cut into quarters boiled with 3 cups water in small pot, then puree.

Squeeze a quarter of a lemon in each batch.

Add 1tbl. brown sugar to carrot puree, stir.

Pour the capsicum puree into a bowl, adding the carrot puree only to the middle of the bowl.

Salt and pepper to taste at table.

MAIN

POTATO SALAD

paired with 2010 Calvert Vineyard Pinot Noir

Serves 6 people



Ingredients

10 red potatoes
1 bunch parsley
1 bunch oregano
4tbl. vinegar
6tbl. olive oil
Salt and Pepper to taste

Directions

10 red skin potatoes cut in cubes and boiled to desired softness then drain.

Add chopped parsley and oregano salt and pepper to spuds.

Add 4tbl. vinegar, 6tbl. olive oil to the salad and stir.

SLAW

Ingredients

¼ head of green cabbage
1/4 head of red cabbage
2 carrots
1 celeriac

Dressing

4 tbl. mayonnaise
3 tbl. tomato sauce
1 tbl. Dijon mustard
3 tbl. olive oil
1 tsp. cayenne pepper

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1/2 squeezed lemon juice

Salt and Pepper to taste

Directions

Chop green cabbage and red cabbage into thin lengths, not cubes.

Grate the celeriac and 2 carrots.

Mix all together.

Add the dressing.

QUAIL

Serves 6 people



Ingredients

6 quail

½ kg of pork sausage meat

2 sprigs rosemary

2 sprigs of sage

2 fennel leaves

2 tbl. butter

Directions

Heat oven to 220

Chop sage and fennel leaves together

Rub each quail with salt, pepper and chopped herbs

Stuff quail with sausage meat until full, ties legs together

Add 2tbl. butter in a frying pan and brown all sides of the quails.

Remove from pan and finish in oven until just runs clear about 15 minutes

DESSERT

PLUMS with Mint Yogurt

paired with 2008 Late Harvest Rose Riesling



Ingredients

1kg of plums

1 lemon

2 tbl. sugar

Mint

450g plain yogurt

Directions

Cut plums in half and remove pit and slice to about 8 slices per plum.

Mix yogurt and sugar and chopped mint

Place plums in bowl and top with mint yogurt