

PYRAMID VALLEY VINEYARDS

548 PYRAMID VALLEY ROAD, RD1, WAIKARI, 7491

Your Valentines Dinner

STARTER

Smoked Salmon and Rocket Salad

paired with 2010 Twin Valleys Savagnin Rose *** Library Stock Offer

Serves 2



Ingredients

200 gm Cold smoked salmon

300 gm Rocket and leafy mixed
lettuces

½ cup toasted sunflower seeds (optional)

Dressing

4 tbl. olive oil

2tbl. Honey

1 tbl. Dijon or hot mustard

½ lemon juiced

Salt and pepper to taste

Wisk all ingrediants together and taste for desired sweetness, add more honey or brown sugar in desired.

½ cup toasted sunflower seeds(optional)

Shred salmon into bit size chunks and toss with the dressing in a bowl. Add dressed salmon to salad. Plate up and sprinkle toasted seeds on top.

Serve

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MAIN

Chicken with Cous Cous

Paired with 2011 Howell Vineyard

Cabernet Franc

Serves 2

Pre heat oven to 200 degrees

ingredients

2 skinless chicken breasts

1 clove garlic crushed

½ can pitted black olives

1 can peeled tomatoes

A small red onion sliced

½ green capsicum chopped into chunks

1 hand full of mixed fresh herbs, oregano, thyme and parsley chopped fine and save half for the cous cous.

Salt and pepper

Mix all ingredients together. Place chicken into a small baking dish and cover with ingredients.

Bake for 35 minutes.

Cous Cous

Place Cous Cous into small skillet with a lid and pour boiling water over the grain until about ½ inch over the cous cous. Please don't add oil to the Cous Cous , it blocks the grain from absorbing the water and becomes sticky. Cover with lid.

Let stand for 10 minutes for absorption

Run a fork through the Cous Cous , it should be nice and fluffy. Add the remaining herbs left from the chicken.

Salt and pepper to taste.

Place Cous Cous on a plate as a small mound, remove chicken breast and place on top of the cous cous. Pour the remaining ingredients from the pan over the chicken.

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DESSERT

Chocolate Orange Mousse

Paired with 2008 Late Harvest Rose Vineyard Riesling



Serves 2 to share

In one bowl whisk:

ingredients

250gr. chocolate mousse (*found in the dairy isle*)

Add 2tbl. Dark cocoa powder

½ tsp. ground cumin

In another bowl:

Zest one orange (set aside)

Use 3tbl. juice of the orange and mix with 1 cup custard (found in dairy isle).

Toast ¼ cup of hazelnuts(optional)

Use a wine bottle to roll over the nuts until they become rice size

Put mousse into small dessert bowl, pour custard over the top allowing the dark mousse to show.

Sprinkle with orange zest and hazelnuts

Serve.