



BONNIEVALE

TRY THESE
Festive season dishes
with BONNIEVALE WINES

You've got a dinner party coming and need festive season ideas of dishes that pair with Bonnievale Wines. Panic no more, 'cause we've got you covered. Bonnievale Wines asked award-winning food blogger and cook Nina Timm of My-Easy-Cooking.com to create just such a list of food and wine pairings to make life easy.

Bonnievale The River Collection Sauvignon Blanc 2022 paired with BBQ whole trout with red salad and chipotle mayonnaise.

A tropical fruit salad distinguishes this invigorating wine recently named an FNB Sauvignon Blanc SA Top 10. It is characterised by flintiness and herbiness. For this, bold flavours are required.

Smokey BBQ Trout

WITH SUMMER SALAD & CHIPOTLE DRESSING

Trout

Ingredients

- 1 whole trout - gutted and trimmed
- 2 T olive oil
- 1 T salt
- 10 ml pepper
- Juice of 1 or 2 limes
- 100 g butter
- 2 sprigs fresh thyme
- 1 t smoked paprika
- 2 - 3 drops liquid smoke

Method

Preheat your grill or fire up the kettle braai with briquettes. What you need is medium heat. If the fire or grill is too hot it will burn the skin of the trout which will result in a bitter taste. In the meantime, wipe the trout with a clean paper towel and rub with the olive oil. Season with salt and pepper on the inside and outside. In a small pot melt together the lime juice, butter, paprika, liquid smoke and thyme. Once the fire is ready, lay the trout on the grill and close the grill or kettle braai and open the vents. Cook for 10 minutes and then open the grill. With a sharp knife, try and remove the skin on the top half of the trout in one piece. Place the skin back on the grill to crisp up. Brush the fish with the melted butter mix and close the grill for 5 more minutes. Once the trout is cooked, gently remove from the grill and rest.

Chipotle dressing

Make the chipotle mayonnaise in advance.

Ingredients

- 250 ml/ 1 cup mayonnaise
- ½ t smoked paprika
- 2 drops liquid smoke
- Zest and juice of 1 or 2 limes
- 1 jalapeño - finely chopped

Method

Mix all the ingredients together and keep until needed.

Summer salad

- 1 pillow bag salad - I used the beetroot, red cabbage, kale and radish from **Woolworths**
- 1 ripe avocado - cut in thin slices or fine cubes
- 2 mealies - cook them on the grill while you do the trout or on the stove - cut mealies of the husk.
- 1 small red onion cut in fine strips
- 2 t olive oil
- Juice of 1 lime

Method

Toss all the ingredients in a bowl and dress with the olive oil and lime juice. Serve with the grilled trout, the crispy skin and the chipotle mayonnaise