



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 Vale Cinsault Brut Rosé paired with rice crackers, cold-smoked trout and trout caviar.

Seductive bubbles accompany luscious notes strawberries and cherries in this bubbly from Bonnievale. Crisp and delicious, it's the perfect partner to a light and tasty fish dish.

Deluxe Trout Crackers

Ingredients

- 6 x 22 cm sheets rice paper sheets - cut 3 circles
- from each rice paper sheet
- 100 ml canola oil
- 3 x 80 g Three Streams Smokehouse Cold smoked trout
- 5ml sesame oil
- 5 ml light soy
- 60 - 80 ml kewpie mayonnaise
- 50g Woolworths Trout Caviar
- Micro herbs for decorating

Method

In a small bowl, cut the trout in very small cubes. Mix cubed trout, sesame oil, soy and kewpie mayo lightly with a fork. Keep refrigerated until needed.

Preheat the oil to very hot in a small pot. Place 1 rice paper circle in the pot at a time. Use a potato masher to keep the circles flat, otherwise they curl up and you cannot use them. Fry all the circles and keep in a dry space until needed.

When ready to serve, spoon some of the trout filling on each cracker and top with some caviar and micro herbs. Serve immediately, otherwise the crackers become soft.

This is a delightful starter for the festive summer months. Serve with ice cold Bonnievale The Vale Cinsault Brut Rosé.

