



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.

Boozy Popsicles

(Makes 8-10 popsicles)



Ingredients

- 2 cups Bonnievale The River Collection Cinsault
- Rosé
- 6 ripe peaches or nectarines - peeled and stones removed
- 1 ½ cups crushed ice
- 2 T simple syrup



Method

Place all the ingredients in a blender and process until smooth. Pour into the popsicle moulds and freeze. When the popsicles are almost frozen, insert the wooden sticks and freeze until needed.





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Bonnievale The River Collection Chardonnay 2022 paired with jalapeño mac 'n cheese bites.

Aromas of citrus and peach unfurl from this delicate Chardonnay. In the mouth, they linger with notes of sundried fruit. The dish that's suggested plays on the bitter-sweet fringe, making the pairing a wholesome comfort meal.

Jalapeño

MAC 'N CHEESE BITES



Ingredients

- 2 cups orecchiette pasta
- 2 tablespoons unsalted butter
- 2 tablespoons flour
- 1 cup milk
- ½ cup finely grated Parmesan cheese
- 100 g sharp white cheddar - grated
- 100 g mozzarella cheese - cut into 12 small cubes
- Salt and pepper, to taste
- 4 slices of crispy bacon, finely chopped - optional
- 1-2 jalapeño - finely chopped

Crumbing

- 2-3 eggs
- 1 cup flour - lightly seasoned with salt and pepper
- 3 cups Panko crumbs
- 2 cups cooking oil



Method

Bring a large pot of water to a boil and cook the pasta until al dente, following the directions on the pasta package.

In the meantime, in a large skillet, melt butter over medium-high heat. Whisk in the flour and cook for 1 to 2 minutes while whisking vigorously so it doesn't burn.

Continue to whisk as you add the milk, then let the mixture gently come to a simmer and thicken, about 5 minutes. Add the cheddar and parmesan cheeses to the skillet and stir together with a spatula until all the cheese has melted. Add salt and pepper, to taste. Remove the skillet from the heat. Add the chopped jalapeño.

At this point, the pasta should be done cooking. Drain well and add to the cheese sauce. Gently toss the pasta with the cheese sauce until everything is covered. Add the bacon to the pasta.

Pour pasta mixture into a casserole dish. Allow to cool completely. You can do this a day in advance.

When ready to make the Mac n cheese bites, take the pasta out of the casserole dish and on a cutting board, cut it into bite size pieces. Take a small block of mozzarella cheese and push it into the middle of the mac cheese block.

Heat the oil in a pot or in the deep fryer.

Whisk the eggs in one bowl. Place the flour and seasoning in another bowl and lastly put the bread crumbs in a third bowl. Dip the macn cheese bites in flour, then the egg and lastly the breadcrumbs. Place in the hot oil and fry until golden brown and delicious. Serve with hot mustard or ketchup.