



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 Cinsault Rosé 2022 paired with mosbolletjies.

Bracing and dry, the wine reflects style typical of Southern France. It's light, aromatic and sumptuously fruity. What could be better with it than the fresh, soft, semi-sweet bun that is a mosbolletjie?

Mosbolletjies

(Makes 2 loaves)

Ingredients

- 15 g instant yeast
- 1 kg flour
- 10 g salt
- 80 g sugar
- 220 g butter
- 30 ml whole aniseed
- 300 ml Bonnievale The River Collection Cinsault Rosé 2022 (I had leftovers)
- 200 ml lukewarm milk
- 250ml+ lukewarm water
- Apricot jam for brushing afterwards

Method

Place the flour, yeast, aniseed and salt in the mixing bowl of your mixer. With the dough hook attachment, mix the dry ingredients. In the meantime, melt the milk and butter in the microwave until the butter has melted. Add the water and wine and mix. While the machine is running, slowly add the water, wine, milk and butter mixture and let the machine run slowly to mix the ingredients to a workable dough. If the mixture is too dry, add more lukewarm water.

Let the machine run for another 10-15 minutes until it becomes elastic and smooth. Cover with plastic and allow it to rise to double its size.

Knock down the dough and knead for 5 minutes. Place back in the bowl, cover with plastic and keep in the fridge overnight. The cold fermentation makes a huge difference in the texture of the Mosbolletjies.

Next day, remove dough from the fridge and place in a warm place and allow the dough to slowly rise to double in size. Knock back and knead, then roll into balls the size of small naartjies. Spray two bread loaf tins with Spray 'n Cook and place the dough balls in the pans. Cover with a dry, clean cloth and allow the dough to rise until the tins are $\frac{3}{4}$ full. When the tins are $\frac{1}{2}$ full, switch the oven on 180 C. When ready, bake the Mosbolletjies until golden brown, about 45 - 50 minutes.

Remove the Mosbolletjies from the pans onto a drying rack and brush the tops with apricot jam.