

Raptor Ridge

W I N E R Y

PTG PIZZA

Ingredients

- One 8 oz. prepared pizza dough
- 4 ounces pureed Cinderella pumpkin *see below
- Pinch of Nutmeg finely grated by micro-planer
- Salt & white pepper
- Mushroom medley of your choice: sliced cremini buttons, lobster, hedgehog, oyster *see below
- Extra virgin olive oil
- Splash of Raptor Ridge Pinot Gris
- Italian balsamic vinegar ("IGT" label designation)
- Muenster cheese, grated
- Goat cheese, fresh & plain

Instructions

- Roast the quartered and seeded pumpkin on a rimmed sheet pan at 350 deg until softened through. Let cool, remove outer skin, mash and drain off liquid for puree.
- While pumpkin is roasting, reduce 8 ounces of balsamic vinegar by 50% in a sauce pan.
- While pumpkin is roasting, heat a sauté pan to medium heat. Add olive oil, add mushrooms to soften, and add white wine as needed to keep mushrooms moist. A pinch of salt will help extract mushroom liquid. Drain mushrooms in a sieve well, and reserve mushroom liquid for another use!
- When pumpkin is removed from the oven, turn oven as high as it will go - 500-550 degrees.
- Mix reduced balsamic into the puree, add salt and white pepper to taste.
- Spoon the puree onto to your prepared pizza dough leaving ½ inch of the rim uncoated.
- Sprinkle the mushrooms evenly over the puree.
- Sprinkle the muenster cheese and small dollops of the fresh goat cheese over the pizza. (Only 25% of the total as to not over power the lighter bodied PTG wine.)
- Bake until the toppings are just bubbling, and outer crust begins to brown.

Recipe courtesy of Jon & Crystal Gonzales



A Perfect Pairing with our new release Passetoutgrain!

