



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



Portabello Pizza with Warm Bruschetta

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- Large Portabello mushrooms
- Olive oil
- Feta cheese (crumbled)

Bruschetta Mix

- 2 ripe tomatoes, finely diced
- 1/2 red onion, finely diced
- 1 Tbs. fresh basil
(use 1/2 Tbs. if using dried basil)
- 1 Tbs. fresh oregano
(use 1/2 Tbs. if using dried oregano)
- 1 Tbs. garlic, chopped
- 1/2 cup Kalamata olives, chopped
- Salt and pepper to taste

Combine all bruschetta mix ingredients. Remove stems from mushrooms. Baste mushrooms with oil and grill with the “gill” side down for 5 minutes. Turn over and top with bruschetta mix and feta cheese.

Cut in wedges like pizza.

Wine Pairing: Kittling Ridge VQA Cabernet

This Mediterranean take on the pizza gathers simple, colorful, and robust ingredients in a playful presentation, demanding a red wine that is easy-going, lighter in tannins, and yet still displays subtle oak barrel aging. Such is our VQA Cabernet, vinted from mostly Cabernet Franc, a great sipping red in the Beaujolais style.



Recipe from QScene BBQ TV

