

LANGETWINS

FAMILY WINERY AND VINEYARDS

RADISH TOP & BABY ARUGULA SALAD | RADISH TOP & BABY ARUGULA PESTO PIZZA

Dishes and Photo by Chef Dan Landsberg | Salad Serves 1, Pizza Serves 2

FROM CHEF DAN

This wine spoke to me with some specific flavors that I feel it would work as a light salad as well as a traditional pizza. The Radish Top use in the pesto and a salad green is intended to demonstrate the ability to utilize the tops and greens of many vegetables as an ingredient rather than waste. The choice of radish for these recipes over another vegetable, such as carrot or beet, is specific to the flavors the Sangiovese grape provides this Estate Grown Rosé and the recipe pairings.

When buying the pancetta, look for a block of pancetta rather than thinly sliced. The lardon requires a thick block to be cut from. My personal favorite brand is Molinari, based in San Francisco and is found in most grocery stores at the deli/meat counter. Reserve the pancetta fat rendered in the pan for future recipes. Using this to scramble or fry eggs adds a fantastic flavor to the eggs. For the olive oil in these recipes, a fruity olive oil of high quality such as Corto, a fantastic Lodi, California product, will be best. For the pizza dough, the recipe noted below is great, however, if you are running short on time, ask your local pizza parlor if you can buy a couple dough balls. The 00 Flour used in the Pizza Dough Recipe is a fine flour and is found at many specialty groceries stores. For the Parmesan, these recipes were written using Reggiano Parmesan. Cheers!

PAIRING

SANGIOVESE ROSÉ | ESTATE

INGREDIENTS

FOR THE SALAD

- 1 cup Radish Tops/Greens
- 1 cup Baby Arugula
- 1 cup Baby Spinach
- 2 TBLS Flat Leaf Italian Parsley Leaves
- 10-12 each Pancetta Lardons Cooked Crisp
- 8-10 each Cherry Tomato Halves Seasoned
- 2 TBLS Orange Vinaigrette
- 2 TBLS Goat Cheese
- 3 TBLS Shaved Radish
- 2 TBLS Crushed Pistachio

FOR THE ORANGE VINAIGRETTE

- 4 tsp Unfiltered Apple Cider Vinegar
- 4 tsp Aged Sherry Vinegar
- 1 TBLS Fresh Orange Juice
- ½ tsp Orange Zest
- ¼ cup Fruity Olive Oil
- 2 tsp Chives Sliced Thinly
- ½ tsp Local Honey
- 1 Healthy Pinch Himalayan Sea Salt

FOR THE PIZZA

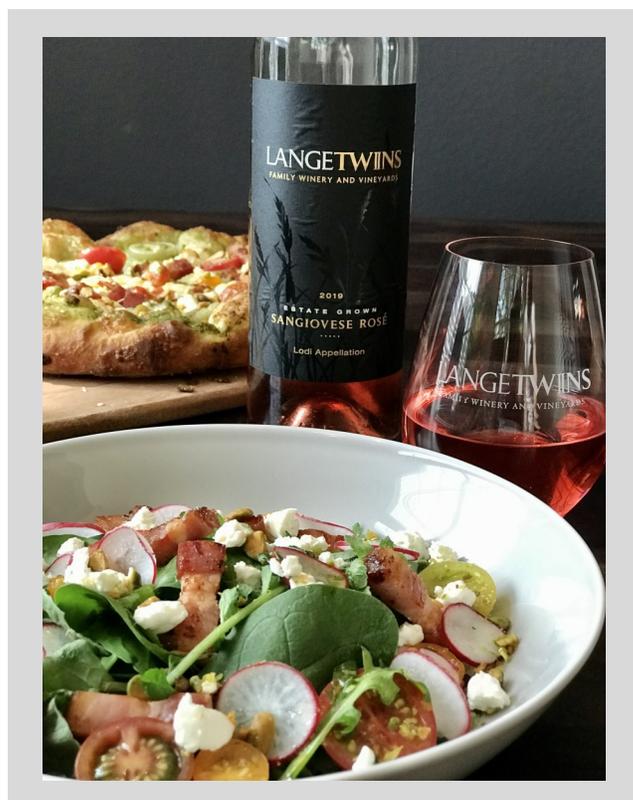
- 1 each Pizza Dough Ball Rolled to 14 inches
- 4 TBLS Radish Top & Arugula Pesto
- 12-16 each Pancetta Lardon Cooked
- 1 cup Shredded Mozzarella, low moisture
- ½ cup Goat cheese
- 10-12 each Cherry Tomato Halves Seasoned
- 2 TBLS Shredded Parmesan
- 1 TBLS Crushed Pistachio

FOR THE DOUGH

- 3 cups 00 Flour
- 1 tsp Garlic Salt
- 1 tsp Onion Salt
- 2 tsp White Sugar
- 1 Cup Warm Water (100-110 degrees F)
- 1/3 oz Dry Active Yeast
- 2 TBLS Fruity Olive Oil

FOR THE RADISH TOP & ARUGULA PESTO

- 2 each Cloves of Garlic Peeled
- ¼ Cup Flat Leaf Italian Parsley
- ¾ Cup Baby Arugula
- 1 Cup Radish Tops
- ¼ Cup Roasted and Salted Pistachio
- 2 TBLS Shredded Parmesan
- 1 Pinch Himalayan Sea Salt



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Dishes and Photo by Chef Dan Landsberg | Appetizer Serves 8

PAIRING

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INSTRUCTIONS

TO BUILD THE SALAD

Combine all ingredients except goat cheese and pistachio in a medium sized mixing bowl and toss delicately. With your hand in a claw formation with fingers pointing down and, in the salad, “shake” the greens side to side as if you are tussling your hair. This will shake the greens to the top of the bowl and garnish to the bottom. Remove the greens and place on a plate. Top the greens with the rest of the contents of the bowl. Top with the pistachio and goat cheese.

TO BUILD THE PIZZA

Preheat the oven to 450 degrees convection, 500 degrees still oven. Place pizza stone in the oven to preheat with the oven. Be sure the stone is wider and deeper than the pizza diameter. Roll 1 recipe of pizza dough to 14 inches in diameter. Dust a pizza pan with cornmeal and place the pizza dough on the pan to build the toppings. Evenly spread the pesto over the top of the dough all the way to the edge. Sprinkle Mozzarella and goat cheese evenly over the pesto. Arrange the pancetta and tomatoes evenly over the cheese and top with a dusting of the parmesan. Shake the pizza from the pan to the stone and bake for approximately 8 minutes, turning after 5 minutes. The pizza will be firm and toasted on the bottom and the toppings will have a golden-brown toast color to them when finished. Remove from the oven, rest 3 minutes and then slice into 8 wedges. Dust the top with crushed pistachio.

DIRECTIONS FOR INGREDIENTS SPECIFIC TO THE SALAD RECIPE

Radishes: Buy radishes with the tops greens still attached and look for smaller radishes. These will be zesty with being bitter. Trim and wash the greens to use in the lettuce mix and shave the radishes as thinly as possible.

Orange Vinaigrette: Combine the vinegars, orange juice and zest, honey and salt. Allow to sit for 30 minutes. This will amplify these flavors and deliver a brighter vinaigrette than simply combining all the ingredients and stirring. Once 30 minutes have passed, stir in the olive oil and add the chives. This dressing is not emulsified and will require shaking or stirring before each use. I prefer mine, shaken, not stirred, like 007.

DIRECTIONS FOR INGREDIENTS SPECIFIC TO THE PIZZA RECIPE

Mozzarella: Look for a shredded mozzarella with a low moisture content. The container should specify high or low moisture. Most shredded Mozzarella is low moisture to be able to shred. We want to use low moisture, so the pizza does not come out of the oven soupy from the milk release that happens with a fresh mozzarella ball/high moisture mozzarella.

Pizza Dough: Combine flour and salts together in stand mixer with a dough hook. Combine the sugar, yeast and water and let sit until a head forms on top like a head seen on the top of beer, approximately 5-8 minutes. Once this is formed, stream both liquid into the flour mixture with the stand mixer running on low. Once the dough forms, kneed in the mixer on low for 7 minutes. The dough will be soft and pliable when done. Remove from mixer and place on floured surface, dust with flour and cover with dry cloth. Rest for 30 minutes. Knead dough a couple of folds and form back into a ball and rest 30 more minutes covered as you did the first time. Once rested the second time it is ready to roll and bake. This recipe should yield 1 pizza with 14 inch diameter.

Pesto: Place all ingredients in blender/food processor and puree until smooth. Reserve in refrigerator to keep bright green color.

Tip: If you don't have a pizza stone, flipping a baking sheet over so edge of the baking sheet is smooth can be used as a substitute. The pizza dough bottom will be inconsistent in cooking this method. Be sure the pizza is not wider than the baking sheet. Each oven is slightly different, so, use the cook time/ temperature as a starting place and adjust to your oven.

DIRECTIONS FOR INGREDIENTS USED SIMILARLY IN BOTH RECIPES

Cherry Tomatoes: Look for a variety mix of cherry tomatoes to give different tomato flavors and color to the salad. Wash and dry the tomatoes. Split them in half and season lightly with Himalayan Sea Salt and allow to sit for 1 minimum of 10 minutes and maximum of 30 minutes. A little osmosis will happen, and the tomatoes will be richer and brighter.

Pistachio: Buy roasted and salted pistachios and crush with the side of a knife or the bottom of a sauté pan. Simply rock the sauté pan over the pistachio with some force and they will crush under the weight and force.

Goat Cheese: Select a brand that is a little on the drier side to crumble easily.

Pancetta Lardons: Buy a block of pancetta rather than sliced pancetta. Unroll the pancetta into a flat piece. Cut ¼-inch x ¼-inch strips roughly 1 inch long. This is a lardon. You will want 12-14 lardons per salad- and a few more to snack on. Heat a heavy gauged stainless steel, enamel coated cast-iron or cast-iron pan over medium heat until hot enough to sound out a sizzle when the pancetta is added. Add pancetta lardons and sear well on all 4 sides of each lardon. The pancetta will be crispy on the outside, but, yield to the touch. Remove from the pan and cool to room temperature.