

## SUGGESTED PAIRINGS

Jackson-Triggs  
Gewurztraminer



### 24-hour Tomato Pizza

SERVES 4

- 4 Cooked naan bread
- 1 cup Dried tomatoes
- 1 cup Caramelized onions
- 2/3 cup Good quality parmesan cheese
- 1/2 cup Saffron aioli

Brush naan with olive oil.  
Over medium heat grill both sides of the bread until light brown.  
Assemble by layering onions, cheese and tomatoes.  
Turn the grill to low, close the BBQ lid and cook until the cheese is slightly melted.  
Serve with “dipper” of saffron aioli.

### Saffron Aioli

Use as dipping sauce for your pizza

- 1 Egg yolk
- 1/2 cup Olive oil
- 2 tsp Roasted garlic
- 2 tsp White wine vinegar
- 1 tsp Saffron

Finely mince up garlic clove.  
Separate egg; add yolk and 2 tsp of warm water, 2 tsp of vinegar and your saffron to a mixing bowl.  
With whisk begin to whip vigorously.  
Add in the oil SLOWLY, almost one drop at a time to begin the emulsion.  
Continue to add in all of the oil.  
Add in garlic and season with salt and pepper.

Recipe by David Penny,  
Chef Great Estates of Niagara