

INGREDIENTS

- 4 cups brussels sprouts, trimmed and halved
- 5 shallots, peeled and quartered
- 1 can chickpeas, drained and rinsed
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp aprika
- 2 tbsp olive oil for roasting + 2 tbsp oil for dressing
- 2 tbsp tamarind paste
- 2 tsp maple syrup
- salt & pepper to taste
- cilantro to garnish
- chopped peanuts to garnish

Tamarind Brussel Sprouts & Chickpea Tray Bake

A Pepper Bridge Winery Favorite

adapted from Happy Skin Kitchen

PREPARATION

Preheat oven to 350 degrees Fahrenheit.

Add brussels sprouts, chickpeas, and shallots to a large baking sheet. Drizzle with oil, salt & pepper to taste, and sprinkle seasoning over top. Toss everything together and roast for 25 minutes until the sprouts start to brown.

in a small bowl, prepare the dressing: mix together remaining oil, tamarind paste, and maple syrup until you have a smooth consistency.

INGREDIENTS

- pizza dough (enough for 1 12-inch pie)
- 1 tbsp olive oil for pizza + 1 tbsp oil for drizzle
- 1/2 cup blackberries, smashed
- 1 cup Parmesan, shredded
- 1 cup mozzarella, shredded
- 3/4 cup ricotta
- 1/2 cup blackberries, sliced
- 1/4 cup green onions, chopped
- 1/2 tsp salt
- ground pepper to taste
- 1/4 cup basil, chopped
- 1 tbsp tamarind paste
- 1 tsp maple syrup

Blackberry Ricotta Pizza with Basil & Tamarind Drizzle

A Pepper Bridge Winery Favorite

adapted from The Food Charlatan

PREPARATION

Preheat oven to 450 degrees Fahrenheit.

Roll out pizza dough on floured sheet of parchment paper to about 12 inches. (If you don't have a pizza stone, transfer to baking sheet now.)

Drizzle 1 tbsp olive oil spread to the edges of the dough.

Use a fork to mash 1/2 cup blackberries. Use the fork to spread over the dough as a sauce. Slice the remaining blackberries and set aside.

Remove the tray from the oven, drizzle the dressing, and garnish with chopped peanuts and cilantro.

NOTES:

Evenly distribute the Parmesan and mozzarella across the pizza, all the way to edge of the crust. Dollop the ricotta around the pizza. Top with sliced blackberries and chopped green onions. Sprinkle with salt and pepper.

Bake 8-10 minutes, or until the top has started to brown. While pizza bakes, mix together remaining oil, tamarind paste, and maple syrup.

Garnish pizza with the tamarind sauce and chopped basil.

NOTES:
