

WEISSBURGUNDER (PINOT BLANC)



Tasting Notes



Apple



Honeydew
Melon



White
Peach



Nuts

Food Pairings



Crab and
Avocado Salad



Quiche
Lorraine



White Pizza
With Mushrooms



Shrimp
Pad Thai

More Pairings

MUSIC: Though it's prominent in Germany – which has the most plantings of the grape in the world – Weissburgunder (Pinot Blanc) is relatively unfamiliar to the average American wine drinker. Sip this underrated stunner to the tunes of your favorite **Indie Rock** band. The delicate wine is an adventure that tastes familiar and approachable, enjoyable alongside the complex yet relaxing sounds of The National or Sufjan Stevens.

TV/MOVIE: Subtle yet surprising in flavor and aroma, with a steady upswing of plantings over recent years, Weissburgunder would be the underdog winner on *Survivor*. Pour a glass while watching your favorite **reality competition** show!

GAME: First you'll impress your friends with your wine knowledge by bringing a Pinot they don't already know, then you'll show them up with your creativity and trivia knowledge in a game of **Cranium!**

GRUYÈRE & CARAMELIZED ONION PIZZA

PAIRED WITH GERMAN PINOT BLANC

Servings: 4

Prep Time: 15 Min

Cook Time: 1 Hr 10 Min

Recipe Creator: [Windy City Dinner Fairy](#)

Ingredients:

- Pizza Dough:
 - 2 tsp active dry yeast 1 tsp sugar
 - 1 cup warm water (115 degrees)
 - 3 tbl olive oil 1 tsp salt
 - 2 1/2 cups all-purpose flour, plus more for dusting
 - 1 Tbs. roughly chopped fresh rosemary
- Sauce:
 - 1 tbl olive oil
 - 1 cup cream
 - 1/4 cup white wine
 - 1 shallot, minced
 - 1 large clove garlic, minced
 - 1/2 cup grated parmesan
 - 1/2 tsp oregano
 - 1/2 tsp salt
 - 1/4 tsp black pepper
- Toppings:
 - 1 Granny Smith apple, cored and cut into 1/4-inch half rounds
 - 3/4 cup grated Gruyère cheese
 - 2 medium onions, sliced and caramelized
 - Handful of Arugula

Wine Pairing: A dry white wine with a touch of sweetness. German Pinot Blanc (Weissburgunder) presents orchard fruit flavors to match green apples, and goes wonderfully with nutty Gruyère.

• Directions:

- Make pizza dough by combining yeast, sugar and warm water in a large mixing bowl. Let stand 3 minutes until yeast begins to foam.
- Add olive oil and salt to yeast mixture.
- Mix in 2 cups of flour and rosemary using a spatula or a dough hook on a stand mixer, until dough starts to come together. If dough is too wet/sticky, add 1/8 cup of flour and knead until dough forms a ball. If dough is too dry, add a little water and knead.
- Place dough in a bowl covered by a tea towel and place in a warm spot to rise for 1 hour.
- Slice onions into half-moons 1/4" thick.
- Heat olive oil in a large, heavy-bottomed saucepan. Add onion and cook over medium-high heat, stirring only occasionally so that the onions caramelize. Add olive oil as needed, about 10-15 mins. Set aside.
- Make the white sauce: Heat olive oil in a small saucepan over medium heat. Add shallot and garlic and cook until fragrant. Add flour and whisk to create a roux, about 2-3 minutes. Add cream, white wine, parmesan cheese, salt, pepper and oregano and whisk until the cheese is melted and the sauce begins to thicken, about 5 minutes. Set aside.
- Once the dough has proofed, turn it onto a floured surface, dust the top with flour and roll or shape as desired. Top with white sauce, Gruyère cheese and caramelized onions.
- Preheat oven to 500°F and place on a pizza stone or inverted baking sheet. Bake for 8-10 minutes or until crust is golden and cheese is bubbling.
- Remove and top with fresh arugula and sliced apples. Drizzle a little olive oil over arugula if desired.

