

## PIZZA WITH EGGPLANT, MINT, AND ANCHOVY

BY CHRISTOPHER LEE

*This dish will be a wonderful accompaniment to either La Basia's lively red or the decisive, minerally Chenin Blanc from Janvier.*

- |   |  |
|---|--|
| 1¼ cups Japanese eggplant,<br>cut on the bias into<br>1-inch-thick pieces | 2 ounces fresh mozzarella,<br>torn into walnut-size pieces |
| 2 tablespoons extra-virgin<br>olive oil                                   | 6 anchovy fillets, sliced in half<br>lengthwise            |
| Pinch of salt   | ¼ cup fresh mint leaves, off stem                          |
| Pizza dough for one<br>12- to 14-inch pizza                               | 2 tablespoons Pecorino Romano,<br>finely grated            |
| 3 ounces tomato sauce   | <i>Optional:</i> Pinch of chili flakes                     |

Toss eggplant in a bowl with 1 tablespoon olive oil and a sprinkling of salt. Place on a parchment-lined baking sheet and roast at 400° F for 18–20 minutes, until eggplant is collapsed and crisp around the edges.

Press dough into a flat round about 2 inches thick. With your fingers, press a 1-inch rim around the dough. Lift dough near the edge between your fingers and gently stretch and rotate it into a 12- to 14-inch circle. Lay dough on a floured pizza peel.

Spoon a thin layer of tomato sauce on base of dough. Bake pizza in a preheated 500° F oven for 10–12 minutes, turning once, until dough starts to brown. Remove dough from oven and strew eggplant pieces evenly around dough. Place mozzarella pieces and anchovies around dough. Bake pizza for additional 4 minutes until crust is well browned. Remove pizza from oven and brush edge of crust with remaining olive oil using a pastry brush. Lay anchovy strips around dough.

Sprinkle with mint leaves and Pecorino (and chili flakes, if using). Cut into

6 or 8 pieces  
and serve.

*Makes one*

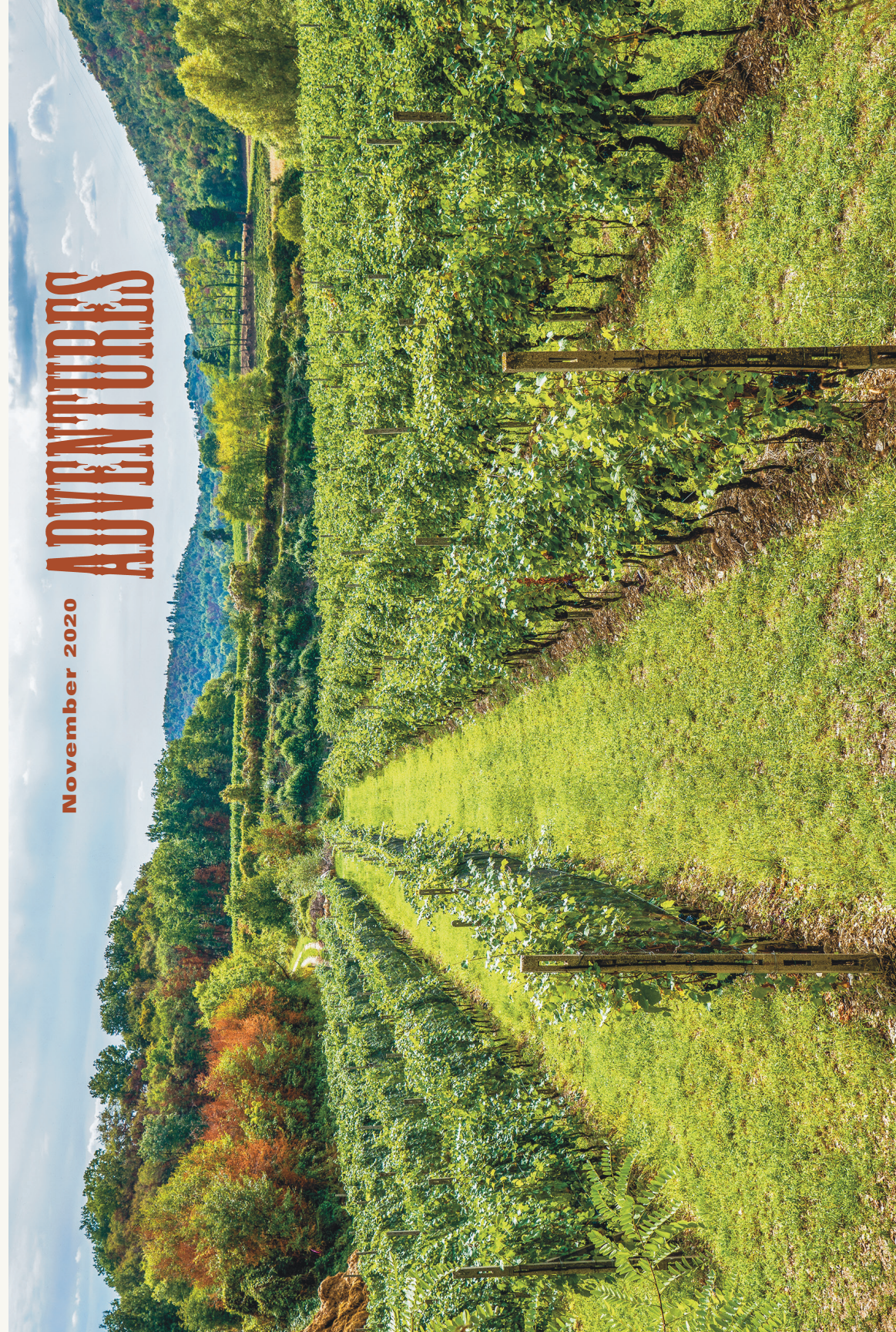
*12- to 14-inch pizza*



Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: [oldfashionedbutcher.com](http://oldfashionedbutcher.com).

# ADVENTURES

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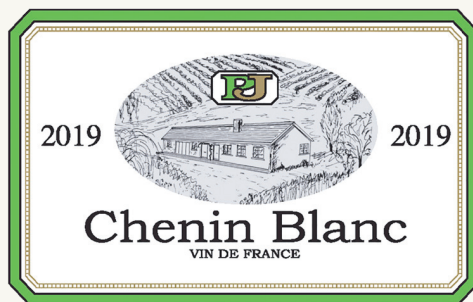










## 2019 VIN DE FRANCE CHENIN BLANC PASCAL JANVIER

**W**rost has been a vicious foe of vignerons across the Loire Valley in recent years. But arguably no AOC and no vintage have borne the brunt more than Jasnières in April 2019. This northernmost appellation is colder than much of the region, and its relatively small Loir—no “e”—River doesn’t have as much of a temperature-moderating effect as the Loire River to the south does. Pascal Janvier, who routinely crafts exquisite Chenin Blancs in Jasnières (JAH-nee-air), was able to salvage very little Chenin that year—the bitter cold wiped out almost all of his white-wine grapes. In order to survive and make any *blanc*, he had to source grapes from nearby AOCs, such as Vouvray and Coteaux du Vendomois; hence, this cuvée bears the “Vin de France” label. Even though Pascal’s loss of his Chenin Blanc in Jasnières in 2019 was tragic, he nevertheless turned out a wonderful white wine. This bottling bears his trademark notes of green apple, citrus, and flint. Pascal’s pairing recommendation? “Charcuterie,” says the butcher-turned-vigneron. —TOM WOLF

\$21.00 per bottle \$226.80 per case



					
2019 Vin de France Chenin Blanc Pascal Janvier	Chenin Blanc	N/A	Serve cold 46–52° F Do not decant	Green apple, citrus, flint Mineral, chiseled, zesty	Drink now
2018 Riviera del Garda Classico Valtènesi “La Botte Piena” La Basia	65% Groppello, 20% Barbera, 10% Sangiovese, 5% Marzemino	15- to 50-year-old vines Moraine, with sandy clay	Serve slightly cool 56–62° F Decant optional	Cranberries, black cherries, herbs Fresh, juicy, exuberant	Drink now

## 2018 RIVIERA DEL GARDA CLASSICO VALTÈNESI “LA BOTTE PIENA” • LA BASIA

**O**n the western shores of Italy’s largest lake—Lago di Garda—lies La Basia, a small family domaine founded in 1975 by the late Elena Parona, an agronomist who transformed the humble country estate into a vibrant farm producing olive oil, honey, corn for polenta, flour, and many other artisanal products in addition to wines made from indigenous grapes. In 2014, following the sudden passing of his mother, Giacomo Tincani quit his day job and took the reins of La Basia, which today produces two reds from local varieties. This cuvée, whose name comes from a local proverb—*Vuole la botte piena e la moglie ubriaca!* (You can’t have your cake and eat it too!)—is the lighter of the two, reminiscent of juicy cranberries and black cherries, with a faint herbal note. Giacomo fashions it mostly from Groppello, along with some Barbera, Sangiovese, and Marzemino grown in the shore’s glacial soils. If you love mouthwatering, exuberant reds perfect for picnics and pizza night, and this wasn’t in your rotation before, it should be now. —TOM WOLF

\$18.00 per bottle \$194.40 per case



ABOVE Giacomo Tincani. © Gail Skoff  
COVER La Basia. © Gail Skoff

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