

InterWined.com's

Pancetta & Banana Pizza

Recipe:

1 large pre-cooked pizza base
Slices of pancetta
Buffalo mozzarella
2 Bananas
1 handful of basil leaves
Black pepper
1 teaspoon red chilli flakes

1. Pre-heat the oven the 200°C.
2. Cut the Buffalo mozzarella in slices and spread evenly across the pizza base. Sprinkle sparingly with chilli flakes
3. Take the slices of pancetta and cut them on a diagonal several times; layer on top of the mozzarella.
4. Place the pizza in the oven and cook for 6-8 minutes.
5. While the pizza is cooking slice the bananas and rip the basil leaves with your hands into pieces.
6. After 6-8 minutes remove the pizza from oven and layer with slices of banana and basil.
7. Return to the oven for 2-3 minutes.
8. Season with freshly ground pepper and serve.

Wine Pairing: The 2006 Quinta de Simaens Vinho Verde, for £4.17 from Waitrose is a kind of Portuguese table wine; but that's not written as an insult. Rather, it's indication of the wine's purpose. The Vinho Verde isn't made for cellaring; it's made for today and enjoying with a meal tonight.

The 2006 Quinta de Simaens is ripe and tropical in colour and bouquet with slight acidity that mellows after the first sip. An excellent companion for the hot, soft banana and woody pancetta. Like most white table wines, the bottle says serve as an aperitif or with white fish; InterWined says be more adventurous and serve with Pancetta & Banana Pizza sprinkled with black pepper and ripped basil leaves.