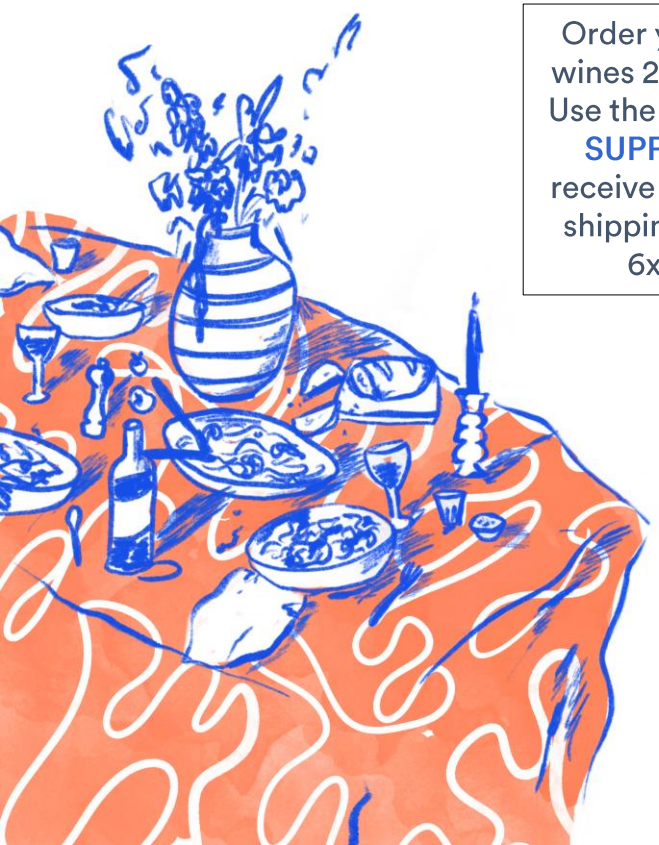
YEALANDS
supper club

PREPARATION – WINE & INGREDIENTS

WINE MATCHES

- Yealands Reserve Rosé
- Yealands Estate Single Vineyard Albariño
- Yealands Reserve Sauvignon Blanc
- Yealands Estate Single Vineyard Pinot Noir



Order your Yealands wines 2 weeks ahead! Use the discount code SUPPERCLUB to receive 20% off + free shipping (min. order 6x bottles).

PANTRY ITEMS

- Mayonnaise
- Dijon mustard
- Red wine vinegar
- White vinegar
- Olive oil
- Salt & pepper
- Chilli flakes (optional)
- Butter
- 4x Egg whites
- Caster Sugar
- Vanilla extract
- White vinegar
- Icing sugar
- Liquid honey

SHOPPING LIST

- 1 lge iceberg lettuce
- 1.2kg tomatoes
- 2 sml onions
- 8-12 sml anchovies
- 1 pack prosciutto
- 10x garlic cloves
- Fresh basil
- Fresh thyme
- Fresh rocket
- Fresh berries
- 1x Lemon (for juice)
- 1x pear
- 1x baguette
- ¾ cup panko crumb
- 600g durum wheat semolina
- Coarse semolina
- 70g hazelnuts
- 100g dark chocolate
- 200g goats cheese
- 200g ricotta
- 100g parmesan
- 250g cream cheese
- 300ml cream

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PREPARATION – MENU

CROSTINI

- Make the crostini bases the day before and store in an airtight container.
- Make the ricotta & goats cheese toppings on the morning of your supper club and store in sealed containers in the fridge.

PASTA (3 options)

- Make the pasta the day - or even a week before and freeze it – then you just need to cook it from frozen.
- Prepare the pasta dough before guests arrive and make the gnocchi sardi together while enjoying some crostini and wine. It won't take long with 4-6 people, and you'll have fun doing it!
- Use any store-bought pasta you like - the gnocchi sardi is Emilie's suggestion, but the tomato sauce will work with all kinds of pasta.

LETTUCE WEDGE SALAD

- Pre-toast panko crumbs and store in an airtight container.
- Prepare the dressing and store in a sealed container in the fridge.
- On the day, all you'll need to do is cut lettuce into wedges and add dressing & panko crumbs.

MERINGUE TIPS

- Make the meringues the day before and store in an airtight container once cooled.
- Pre-toast and chop the hazelnuts so all you need to do on supper club day is make the whipped topping and slice the berries.
- Wipe your bowl & utensils with white vinegar on a paper towel to remove any traces of butter/sugar fats.
- Melt the chocolate while the meringues are on their last 5 mins of whisking, then stir into mixture.
- Use little drops of meringue mixture to stick down the corners of your baking paper so it doesn't slide around when spooning the mixture out.
- Don't worry about cracks on top of the meringues as you will cover them with cream & berries anyway!

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PREPARATION – ON THE DAY

SUPPER CLUB DAY!

- In the morning, pop the white/rosé wines in the fridge so they're nicely chilled.
- Prepare the crostini ahead of guests arriving so you can greet them with an appetiser and glass of wine.

- While enjoying crostini and wine, invite your guests to help roll out the pasta! Pass a few chopping boards and gnocchi board around - you'll need to make about 150g of pasta for each person.

- When you're ready for the main course, gently heat the pasta sauce in a big pot while you cook the pasta.
- Heat the pasta bowls/plates in a warm oven ready for serving.
- Dress the lettuce wedge salad.
- You don't want the food to get cold so have everything ready to go once the pasta is in the bowls; burrata (torn in half), herbs for garnishing, and a bottle of olive oil for drizzling.
- After serving the main, walk around with cracked pepper and grate fresh parmesan for your guests.

- When it's time for dessert, make the cream topping (this only takes a few minutes) and have your hazelnuts and sliced berries ready to go.
- Small flowers to garnish the side of the bowl are a nice touch too if you have them!