

THE CRAFTMANSHIP

GOATS CHEESE PIZZA

MEDIUM / SERVES 4 PEOPLE

KEEP LIFE SIMPLE BY

PAIRING WITH A CLASSIC

9 LIVES RESERVE CABERNET SAUVIGNON

INGREDIENTS

FOR THE DOUGH

2 pounds of flour, 2onz of yeast, 2 spoons of sugar, 1 teaspoon of salt, Water, Olive oil

FOR THE FILLING

1 pound of goats cheese, Olive oil, Salt flakes, Chili sauce

Delicately and manually mix 4onz of flour and yeast together in a bowl, along with the sugar and water until a luscious liquid dough is formed. Leave it in a warm place and take a nap while it doubles in size. Roll out the dough and massage with your paws until you've made a beautiful thin circle.

Shake your whiskers and sprinkle shavings of goats cheese, olive oil and salt flakes on top. Be generous with the toppings. You want your pizza to be as rich and creamy as possible.

Place in a pre-heated 356°F oven and snooze in some place warm and cozy for 10 minutes. Turn your pizza in a spicy treat, for friends who like their fur to stand on end, and sprinkle some chili sauce on top just before serving.

And if you really want to send your guests' taste buds wild, be sure to keep the wine flowing and their glasses full. The goats cheese and chili sauce become even more flavorsome when paired with a bottle of 9 Lives Cabernet Sauvignon.

Pro tip: Cut the pizza into small, cat-size chunks before serving so that your guests can easily use their paws to satisfy their hunger.