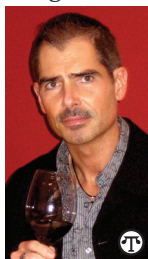




## Wine Picks For Romantic Dates At Home

by Richard Vayda

(NAPSA)—Busy couples don't have to let hectic schedules and budget concerns interfere with a



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great date night. Dinner at home can transform into a romantic evening by elevating a delicious meal with the right wine pairings. To help you bring a slice of romance to your next dinner date, consider these simple dishes and

wine pairings:

### Appetizers

**Traditional Melon and Prosciutto**—ripe pieces of melon wrapped in thinly sliced prosciutto go well with a fresh and fruity Prosecco—a perfect start to a meal. A frizzante brut style has elements of white peach that highlight the melon fruit, and hints of sweetness countering the prosciutto's salt.

**Traditional Caesar Salad**—with garlic croutons can be paired with a Beaujolais. Salads are typically difficult to pair with wines because of the acidic dressings, and Caesar salads additionally need a wine that goes with multiple, complex flavors while still matching the freshness of the greens. Beaujolais, with its bright acidity, light tannins and young fruit tinge, does a nice job. If white wine is preferred, try a crisp, full Sauvignon Blanc.

### Entrées

Restaurant-quality fresh-from-the-freezer pizza makes a romantic date night a snap. Italy's top-selling frozen pizza, Ristorante by Dr. Oetker is available in the U.S., and includes delicious varieties, such as:

**Pizza Mozzarella**—combines mozzarella cheese with tomatoes,



**Pizza and wine set the stage for a romantic night at home.**

Edam cheese and a delightful mixture of herbs. The cherry-plum flavor of a Chianti Classico has food-friendly acidity and tannins, which love cheese, tomato and herb pizzas. For an extra treat, try a Chianti Classico Riserva or a sparkling red Lambrusco, for vibrant, young berry fruit along with the fizz.

**Pizza Spinaci**—layered with savory leaf spinach, Edam and mozzarella cheese, with a hearty garlic sauce, this goes well with a Côtes du Rhone Rouge. It has a good balance of red plum fruits, tannin and spice but doesn't overwhelm.

### Dessert

**Mixed Berries**—with vanilla whipped cream go splendidly with Moscato d'Asti. This light sparkling wine packs a lot of fresh apricot flavor, excellent both to end a meal and to marry with a fruit dessert. Look for current vintages for the freshest fruit flavors. For more sparkle, try a traditional Asti (formerly Asti Spumante).

### Learn More

You can find more advice, recipes and information about quality pizza at [www.oetker.us](http://www.oetker.us).

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**Note to Editors:** Dr. Oetker Ristorante pizza is currently available on the East Coast. For a full store list, go to [www.oetker.us/en/faq/wheretobuy](http://www.oetker.us/en/faq/wheretobuy).