



PEPERONATA

WITH FETA & PINENUTS



SERVES

4



METHOD

SLOW COOKER



MINUTES

235



DIFFICULTY

1/10

INGREDIENTS

2 red peppers
 2 yellow peppers
 1 orange pepper
 2 onions, thinly sliced
 4 cloves garlic, thinly sliced
 4 plum tomatoes, seeds removed and roughly chopped
 8 ounces baby potatoes, cut into wedges
 2 tablespoons capers
 2 teaspoons red wine vinegar
 2 teaspoons superfine sugar
 1 bunch basil, chopped
 9 ounces feta cheese, crumbled
 2 ounces toasted pinenuts
 crusty bread, to serve

Turn the slow cooker on to high.

Put the peppers, onions, garlic, tomatoes, potatoes, capers, vinegar and sugar in the slow cooker dish and season with salt and freshly ground black pepper. Mix well to combine. Cover with the lid and cook for 4 hours on high (or 8 hours on low setting) until the peppers are meltingly soft and juicy.

Stir in the basil and serve hot, warm or cold. Spoon into bowls, scatter over the feta cheese and pinenuts and eat with crusty bread to mop up the juices.

Don't keep lifting up the lid to check the food, you'll reduce the temperature and may need to cook the dish for longer. There's nothing to worry about, relax and let the slow cooker work its magic...

RICOTTA AND PEAR FILLED FAGOTTINI

2019 IL COLOMBAIO DI SANTACHIARA SELVABIANCA
VERNACCIA DI SAN GIMIGNANO DOCG, TUSCANY, ITALY



SERVES

4-6



METHOD

STOVETOP



MINUTES

105



DIFFICULTY

4/10

INGREDIENTS

For the filling

9 ounces ricotta cheese, drained
1 ounce Parmesan cheese, grated
1 small firm pear

For the pasta

7 ounces all purpose flour
2 eggs

For the sauce

6½ ounces ricotta cheese
1 ounce Fresh cream
2 ounces Parmesan cheese
1 small firm pear
Reserved pasta cooking water

For the filling:

Core the pear and cut into tiny cubes. Mix the pear with the ricotta and Parmesan cheese and set aside.

For the pasta:

On a floured work surface roll out the dough into an almost paper-thin sheet. Cut out 5 inch rounds using a pasta cutter or a small bowl. Cover the rounds with a dishtowel and work about ten rounds per time. To fill the pasta, place 1 heaping teaspoon of filling on each round. Use a small basting brush to moisten the border of each round. With your fingertips pinch the pasta rounds together just above the filling, leaving the very top of the round open. You should end up with what looks like little bundles or sacks.

For the sauce:

Warm the ricotta and fresh cream over low heat until just warmed through. (You can thin out the sauce a bit by adding some of the pasta cooking water by the tablespoonful.) Core the pear and slice into paper thin slices and set aside.

Cook the pasta in boiling salted water until al dente. Spoon some sauce onto each serving plate. Gently remove the pasta sacks from the boiling water using a slotted spoon or large scoop colander.

Place 5 to 6 pasta sacks on each plate, spoon over some addition sauce and garnish each with Parmesan cheese and shaved pears.





ROASTED LEG OF WILD BOAR



SERVES

8 - 10



METHOD

OVEN ROASTED



MINUTES

160+



DIFFICULTY

5/10

INGREDIENTS

One 6-pound leg of wild boar
20 whole cloves
3 tablespoons olive oil
1/4 cup coarse sea salt
1/4 cup coarsely ground black pepper

For the marinade

4 cups hearty red wine
2 bay leaves
40 sprigs fresh thyme
20 black peppercorns
6 cloves
1 carrot, cut in 1/4-inch chunks
1 medium onion, cut in eighths
1/4 cup red wine vinegar

For the sauce

2 cups chicken or veal stock
3 tablespoons red current jelly

Rub the leg of wild boar all over with the salt and the pepper. Place it in a shallow dish, cover it loosely, and refrigerate it for 36 hours.

Bring the wine, the herbs and spices, and the vegetables to a boil in a medium-sized saucepan over medium high heat and cook for about 3 minutes. Remove from the heat and let cool to room temperature. Strain, reserving the bay leaf, thyme, peppercorns and cloves, and discarding the vegetables. Whisk in the vinegar.

Quickly rinse the salt and pepper from the boar to remove most but not all of it. Pat meat dry and place it in a shallow dish. Pour the cooled marinade over it, return it to the refrigerator, loosely covered, and let it marinate for 36 hours, turning it at least four times.

Preheat the oven to 450°F. Remove the leg of wild boar from the marinade and pat it dry. Make 20 tiny slits in it all over, and insert a clove into each slit. Transfer the boar to a baking dish, and pour 1/4 of the marinade over it. Roast in the center of the oven for two hours or until the boar is very golden on the outside, and when you cut into it it is a very faint pink. Check it occasionally to be sure the marinade hasn't completely evaporated, and pour the additional marinade over the roast, 1/4 at a time. When the boar is roasted remove it from the oven, and let it sit for at least 20 minutes.

To prepare the sauce, transfer the cooking juice and any browned bits from the bottom of the baking dish to a medium sized saucepan. Whisk in the chicken or veal stock and bring to a boil over medium-high heat. Reduce by about one-fourth, then stir in the red current jelly. Continue cooking and whisking until the sauce is smooth and satiny, 8 to 10 minutes. Remove from the heat.

Before slicing the boar remove as many of the cloves as possible. Thinly slice the wild boar and arrange it on a platter. Garnish with flat-leaf parsley leaves. Either pour the sauce over the meat, or serve it on the side.

ROASTED CAULIFLOWER STEAKS WITH GRUYÈRE

2019 SOLÉNA PINOT GRIS
WILLAMETTE VALLEY, OREGON



SERVES

4



METHOD

OVEN ROASTED



MINUTES

45



DIFFICULTY

1/10

INGREDIENTS

- 1 head cauliflower
- 2 tablespoons olive oil
- 1/2 teaspoon coarse Kosher salt
- 1/4 teaspoon freshly cracked black pepper
- 1/4 cup shredded Gruyère

Heat oven to 425°F. Remove outer leaves from the cauliflower keeping the stem intact; cut into 1/2-inch thick slices. Place the cauliflower in a single layer on an ungreased baking sheet. Drizzle with olive oil. Sprinkle with salt and pepper.

Bake 25 to 30 minutes, gently turning once halfway through, until browned and crisp tender.

Sprinkle with Gruyère cheese and bake an additional 5 to 8 minutes longer to melt the cheese.



IMAGE AND RECIPE COURTESY OF: BOURBONANDHONEY.COM