

# Food & Wine

—● Pairing Workshop

## *Food and Wine Pairings*

### **1st Course: Butternut Squash Crostini**

*Summerhill Winery, Tan Vineyard Viognier, 2018*

### **2nd Course: Creamy Mushroom Pasta**

*Westcott Estate, Pinot Noir, 2015*

### **3rd Course: Easy Apple Crisp**

*Hennessy Cognac*

# First Course: Butternut Squash Crostini

Serves: 4-6 people



## Ingredients:

- 3 cups butternut squash, cut into 1/2-inch cubes (about 1 small squash)
- 2 tbsp oil
- 1/2 baguette, cut into thin rounds and toasted (about 10 pieces)
- 1 cup ricotta
- 1 tsp lemon zest
- 1/4 cup toasted pine nuts (or any other nut - walnut, pecan, etc.)
- Handful fresh basil, thinly sliced
- Drizzle of honey
- Salt and pepper to taste

## Directions:

1. Preheat oven to 450°F. Toss cubed squash with oil and 1/2 tsp salt. Spread evenly onto baking tray lined with parchment paper. Bake for 15 to 20 minutes or until golden brown and tender. (If you are following along during the cooking class, do this step ahead of time.)
2. Mix together ricotta, lemon zest, and a pinch of salt and pepper.
3. Spoon 1-2 tbsp of ricotta mixture onto each crostini. Top with a spoonful of squash. Sprinkle with basil, nuts, and a drizzle of honey.

# Second Course:

## Creamy Mushroom Pasta

Serves: 2-4 people

### Ingredients:

- 2 tbsp butter
- 2 tbsp oil
- 1 lb. mixed mushrooms (cremini, shiitake, oyster, button, etc.), thinly sliced or torn
- 1 shallot, thinly sliced
- 2 cloves garlic, thinly sliced
- 1 tbsp fresh thyme, finely chopped
- 1 lb. dry pasta (a long noodle like spaghetti or fettuccine)
- 1/2 cup heavy cream
- 1/4 cup parmesan, plus more to garnish
- 2 tbsp fresh chives, finely chopped
- Drizzle of truffle oil (optional)
- Squeeze of lemon juice
- Salt and pepper to taste

### Directions:

1. Put large pot of heavily salted water over high heat; bring to a boil.
2. In a large skillet set over medium-high heat, melt butter and oil. Add mushrooms and cook until golden brown and tender, about 8 to 10 minutes. Season with salt and pepper.
3. Add shallots, garlic, and thyme and cook until translucent and aromatic, about 3 to 5 minutes.
4. Drop pasta into boiling water and cook until al dente. Reserve 1/2 cup of pasta water.
5. Add heavy cream and bring up to a simmer. Cook until cream has reduced slightly and thickened. Taste and season with salt and pepper.
6. Using slotted spoon, add pasta to mushroom sauce directly from boiling water. Continue to toss and cook until sauce clings to noodles. Remove from heat and add parmesan and lemon juice. If sauce is too thick, add reserved pasta water until it is a velvety consistency.
7. Drizzle with truffle oil (if using) and garnish with chives.



# Third Course: Easy Apple Crisp

Serves: 2-4 people

## Ingredients:

### Topping:

- 1/3 cup butter, softened to room temperature
- 1/3 cup oats
- 1/3 cup flour
- 1/4 cup brown sugar
- 1/4 cup chopped pecans (or walnuts)
- 1/4 tsp cinnamon
- Pinch of salt

### Apples:

- 2 tbsp butter
- 4 apples, diced
- 1/2 tsp vanilla extract
- 1/2 tsp cinnamon
- 3 tbsp brown sugar
- Pinch salt
- Vanilla ice cream or whipped cream for serving

## Directions:

1. **Topping:** Preheat oven to 425°F. Mix together all topping ingredients and spread onto baking tray lined with parchment paper. It should look like a large, flat, cookie. Bake for 10 to 12 minutes or until golden brown. Let cool before crumbling into pieces.
2. **Apples:** Melt butter in a large skillet set over medium-high heat. Add apples, vanilla, cinnamon, brown sugar, and salt. Cook, stirring, for 5 to 7 minutes or until apples are tender and saucy.
3. Serve apples with crumble topping and a scoop of vanilla ice cream or whipped cream.

