

NOVELTY HILL

JANUIK

Spring 2018 Platinum Release



NOVELTY HILL
CASCADIA
COLUMBIA VALLEY
2015



GNOCCHI, PANCETTA & ARRABBIATA SAUCE

Arrabbiata is an Italian sauce from the region of Lazio near Rome. Italian for 'angry,' Arrabbiata is a nod to the kick from the red pepper and extra garlic in the sauce. While the sauce is traditionally spicy, if spice is not your thing you can reduce or omit the spices to suit your taste. The Arrabbiata is a great dish for the 2015 Novelty Hill Cascadia. The richness of this Boudreaux blend complements the pancetta while the dark fruit flavors play off the bright flavor of the first spring onions of the season.

Ingredients

16oz. Gnocchi
6oz. Pancetta—diced
16 Spring Onions
28oz. Jar San Marzano Tomatoes
1/2 Spanish Onion—diced
1.5tsp. Red Pepper Flakes
3Tbs Dried Basil & Oregano
2Tbs Virgin Olive Oil
1/2c. Cascadia
12 Large Basil Leaves
2Tbs Chopped Parsley
Salt and Pepper to Taste

Method of Preparation

1. Warm medium-sized pot over medium heat, add olive oil and sauté the diced Spanish onion and garlic until translucent.
2. Add red pepper flakes and dried basil & oregano and sauté for 1 minute.
3. Add red wine and reduce until almost completely evaporated.
4. Add the tomatoes and reduce heat to low and simmer for 25-30 minutes until sauce has reduced by 1/3.
5. While the sauce is reducing, render pancetta over medium heat and set aside. Rinse and chop spring onions into large pieces.
6. After the sauce has reduced, pour it into a blender or food processor and puree with half of the basil. Check for seasoning.
7. Set sauce aside and keep warm.
8. Bring a large pot of water to boil, season with salt, and cook the gnocchi until it reaches al dente.
9. While gnocchi is cooking, reheat the pancetta and sauté with the spring onions for 2-3 minutes (or until slightly wilted).
10. Toss gnocchi with Arrabbiata sauce, top with pancetta and spring onions.
11. Garnish with torn basil, chopped parsley, and shaved Parmigiano Reggiano if desired.