

Cama's Feast

WINERY

♥ February 2014 Cellar Club Party ♥

LEEK AND MANCHEGO PASTA

PAIRED WITH 2007 SANGIOVESE, YIELD: 6 SERVINGS

INGREDIENTS:

- 4 TABLESPOONS BUTTER
- 1 BUNCH OF LEEKS, INCLUDING THE GREENS, THINLY SLICED
- 3 TABLESPOONS ALL-PURPOSE FLOUR
- 3 CUPS WHOLE MILK
- 2 ½ CUPS MANCHEGO CHEESE, SHREDDED
- SALT AND FRESHLY GROUND PEPPER
- 1 POUND PASTA

TOPPING INGREDIENTS:

- 1 CUP PANKO BREADCRUMBS
- 2 TABLESPOONS BUTTER, MELTED
- 1 TABLESPOON CHIVES

METHOD:

1. Preheat the oven to 400°F.
2. Melt 4 tablespoons of the butter in a large skillet. Add the leeks and cook over medium-high heat, until very tender, about 10 minutes.
3. Add the flour and stir until well combined. Slowly add the milk while whisking constantly. Once all the milk is incorporated, bring the mixture to a boil and reduce to a simmer.
4. Simmer for 15 minutes while stirring constantly. Add the cheese and stir until the cheese is melted.
5. Adjust the seasoning with salt and pepper.
6. Meanwhile, cook the pasta in a large pot of boiling salted water until al dente. Drain well and blend with the sauce and pour into a buttered baking dish.
7. Mix the topping ingredients and sprinkle over the pasta.
8. Bake for 8-10 minutes or until breadcrumbs are golden brown. Serve.

* Recipe by Chef Wendy Bennett of Wine Country Cooking Studio *
winecountrycookingstudio.com