

Cana's Feast

WINERY

ROOT VEGETABLE & MUSHROOM SHEPHERD'S PIE

PAIRED WITH 2010 SYRAH, YIELD: 8-10 SERVINGS



INGREDIENTS:

SAUCE:

- 4 TABLESPOONS VEGETABLE OIL OR OLIVE OIL
- 2 CUPS CELERY, SMALL DICE (1/4 INCH)
- 4 CUPS ONION, MEDIUM DICE (1/2 INCH)
- 1/4 CUP GARLIC, MINCED
- 1/4 CUP TOMATO PASTE
- 2 TABLESPOONS FRESH THYME LEAVES
- 3 TABLESPOONS FRESH SAGE, CHOPPED
- 2 TABLESPOONS FRESH ROSEMARY, CHOPPED
- 1/2 CUP RICE FLOUR OR ALL-PURPOSE FLOUR
- 1 CUP CANA'S FEAST 2012 SYRAH
- 3 CUPS VEGETABLE STOCK
- 2 TABLESPOONS WORCESTERSHIRE SAUCE

METHOD:

1. Preheat the oven to 425°F.
2. Place mushrooms in a bowl, drizzle with 2-3 tablespoons of olive oil and season with salt and pepper. Spread the mushrooms evenly on a sheet tray lined with parchment paper and roast for 20 minutes or until the mushrooms are brown and most of the liquid has evaporated.
3. Repeat the above process to individually roast the carrots, parsnips, turnips and rutabaga but cook until the vegetables are tender and brown. Multiple pans can go in the oven at once but the baking time may need adjusted.
4. Combine all of the roasted vegetables in a buttered baking dish and reserve.
5. Meanwhile, heat the vegetable oil in a Dutch oven or large sauce pot with a heavy bottom. Add the celery, onion and garlic and cook for 5 minutes. Add the tomato paste and cook 2-3 minutes. Add the thyme, sage and rosemary and continue cooking 2 additional minutes.
6. Add the flour and stir until it is well combined.
7. Deglaze the pot with the Syrah and reduce slightly.
8. Add the vegetable stock and Worcestershire sauce and bring to a boil. Reduce to a simmer and continue cooking for 10 minutes.
9. Taste the sauce and season it well with salt and pepper. Pour the sauce over the roasted vegetables in the baking dish. The sauce should be thick enough to coat the back of a spoon when dipped in it.
10. Finally, cook the diced red potatoes, starting in cold water with a generous amount of kosher salt until soft.
11. Drain the potatoes and hand mash with the addition of the garlic, sour cream, butter and salt and pepper. Gently blend in the chives and taste for seasoning. Adjust, if needed.
12. Dot the top of the roasted vegetable and sauce mixture with the mash potatoes, covering the vegetables completely. Do not spread the potatoes flat. Lightly drizzle the potatoes with the egg and sprinkle with cheese.
13. Bake the shepherd's pie until the potatoes are tinged with brown and the entire mixture is piping hot, then serve.

ROASTED VEGETABLES:

- 1 1/4 POUNDS CRIMINI MUSHROOMS, SLICED
- 2 CUPS CARROTS, LARGE DICE (3/4 INCH)
- 1 1/2 CUPS PARSNIPS, PEELED, LARGE DICE
- 1 1/2 CUPS TURNIPS, PEELED, LARGE DICE
- 2 CUPS RUTABAGA, PEELED, LARGE DICE
- 1 CUP OLIVE OIL, EXTRA VIRGIN

MASHED POTATOES:

- 2 POUNDS RED POTATOES, DICED
- 3 TABLESPOONS GARLIC, MINCED
- 1 CUP SOUR CREAM
- 4 OUNCES BUTTER
- 1/4 CUP CHIVES, SLICED THIN 1/4"
- 1 EGG, BEATEN WITH 2 TABLESPOONS OF WATER
- 1/4 CUP PARMESAN CHEESE, GRATED
- KOSHER SALT & FRESHLY GROUND BLACK PEPPER