

Cana's Feast

WINERY

❀ *May 2013 Cellar Club Party* ❀

CONFIT BYALDI

Paired with 2010 Pinot Noir Meredith Mitchell

Yield: 4 servings

INGREDIENTS FOR PIPERADE:

2 TABLESPOONS EXTRA VIRGIN OLIVE OIL
1 TEASPOON GARLIC, MINCED
½ CUP YELLOW ONIONS, FINELY DICED
3 ROMA TOMATOES, PEELED, SEEDED, FINELY DICED, JUICES RESERVED (ABOUT 12 OUNCES)
1 CUP ROASTED RED PEPPERS, DICED SMALL
1 SPRIG THYME
1 SPRIG FLAT LEAF PARSLEY
½ EACH BAY LEAF
KOSHER SALT

INGREDIENTS FOR VEGETABLES:

1 ZUCCHINI, SLICED IN 1/8-INCH ROUNDS
1 JAPANESE EGGPLANTS, CUT IN 1/8 IN. ROUNDS
1 YELLOW SQUASH, CUT IN 1/8 IN. ROUNDS
4 ROMA TOMATOES, CUT IN 1/8 IN. ROUNDS
½ TEASPOON GARLIC, MINCED
2 TEASPOONS OLIVE OIL
1/8 TEASPOON THYME LEAVES
KOSHER SALT & FRESHLY GROUND BLACK PEPPER

INGREDIENTS FOR VINAIGRETTE:

PIPERADE, RESERVED FROM RECIPE
1 TABLESPOON EXTRA VIRGIN OLIVE OIL
3 TABLESPOONS BALSAMIC VINEGAR
1 TABLESPOON GARLIC, MINCED
½ TEASPOON DIJON MUSTARD
½ TEASPOON ASSORTED FRESH HERBS (PARSLEY, CHERVIL, THYME)
KOSHER SALT & FRESHLY GROUND BLACK PEPPER

METHOD:

1. For piperade, combine oil, garlic, and onion in medium skillet over low heat until very soft but not browned, about 8 minutes.
2. Add tomatoes, their juices, thyme, parsley, and bay leaf. Simmer over low heat until very soft and very little liquid remains, about 10 minutes. Do not brown. Add peppers and simmer. Season to taste with salt, and discard herbs. Reserve 1 tablespoon of mixture and spread remainder in bottom of an 8-inch pie plate or tian.
3. For vegetables, heat oven to 275° F. Arrange slices of vegetables over piperade, overlapping so ½ inch of each slice is exposed. Repeat until pan is filled (all the vegetables may not be needed).
4. Mix garlic, oil, and thyme leaves in bowl and season with salt and pepper to taste. Sprinkle over vegetables. Cover pan with foil and crimp edges to seal well. Bake until vegetables are tender when tested with a paring knife, about 2 hours. Uncover and bake for 30 minutes more (lightly cover with foil if it starts to brown). If there is excess liquid in pan, place over medium heat on stove until reduced. At this point it may be cooled, covered and refrigerated for up to 2 days. Serve cold or reheat in 350° F oven until warm.
5. For vinaigrette, combine reserved piperade, oil, vinegar, herbs, and salt and pepper to taste in a bowl.
6. To serve, heat broiler and place byaldi underneath until lightly browned (about 5 minutes on low). Slice into servings and carefully lift onto plate with offset spatula. Turn spatula 90 degrees, guiding byaldi into fan shape. Drizzle vinaigrette around plate. Serve hot.

Recipe adapted from Thomas Keller, New York Times 6/13/07 as created for the Movie Ratatouille.

Recipe prepared by Chef Wendy Bennett of Wine Country Cooking Studio
