

## BAKED MEATBALLS

PAIRED WITH 2021 SANGIOVESE GROSSO | YIELDS 6 LARGE MEATBALLS

### INGREDIENTS

- 1 ½ pounds ground Meat (Pork, Beef, Veal, Chicken, Turkey or a combination)
- ¾ cup Quinoa, cooked
- 2 Eggs
- 1½ teaspoon Kosher Salt, more as needed
- Freshly ground Black Pepper to taste
- 1 teaspoon ground Cumin
- ½ teaspoon Curry Powder
- 1 pinch Chile Flakes
- 4 Garlic Cloves, minced
- ¾ cup Yellow Onion, minced
- 1 tablespoon fresh Parsley, chopped
- 2 tablespoons fresh Basil, chopped

### METHOD

1. In a large bowl (gently) combine all ingredients.
2. Roll into 2-inch balls then transfer to a baking sheet.
3. Bake until golden and firm, and with a minimum internal temperature is 160°F.
4. Sprinkle with more salt before serving.

# POLPETTE AL FORNO CON SALSA DI FUNGHI E MARINARA SU POLENTA

PAIRED WITH 2021 2021 SANGIOVESE GROSSO | YIELDS 6 SERVINGS

## INGREDIENTS

- 1 tbsp Olive Oil
- 1 ½ tbsp Butter, divided
- 1 ¼ pounds assorted Mushrooms, sliced
- 1 pinch Kosher Salt
- ¼ cup Shallots, minced
- 2 tbsp Brandy
- 1 tbsp White Wine Vinegar
- ½ cup Crème Fraîche
- ½ cup Vegetable Stock
- 1 tbsp fresh Thyme, chopped fine
- 1 teaspoon fresh Rosemary, chopped fine
- Kosher Salt and Pepper to taste

## METHOD

1. Heat olive oil and 1 tablespoon butter in a skillet over medium-high heat.
2. Add mushrooms and season with a pinch of salt. Cook, stirring occasionally, until the mushrooms are light brown and any liquid has evaporated.
3. Add the shallots and remaining 1/2 tablespoon butter and continue cooking until the mixture is aromatic and the mushrooms are caramelized.
4. Add the brandy and vinegar and cook until the liquid has almost all evaporated.
5. Stir in the crème fraîche, vegetable stock, thyme and rosemary then season with salt and pepper and bring to the boil for 30 seconds.
6. Reduce the heat to medium-low and cook until slightly thickened and mushrooms are tender.
7. Taste for seasoning and serve over polenta or pasta.

\*For a thicker consistency, mix 2 tablespoons of cornstarch with the stock before adding.

# POLPETTE AL FORNO CON SALSA DI FUNGHI E MARINARA SU POLENTA

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## NONNA'S PASTA SAUCE

- ¼ cup Extra-Virgin Olive Oil
  - 4 Garlic Cloves, minced
  - 1 Onion, large, diced
  - 2 cans Tomato Puree, 28 oz. cans
  - 1 can Plum Tomatoes, peeled, 28 oz. can
  - ½ tsp Cloves, ground
  - 1 tsp Basil, dry
  - 1 tsp Kosher Salt
  - ¼ tsp fresh ground Pepper
  - 2 tbsp Sugar
  - ¼ cup Parmesan Cheese, grated
1. In a large (non reactive) pot or dutch oven over medium heat, cook the onion and garlic in olive oil until translucent and aromatic.
  2. Add the plum tomatoes into a large bowl and use your clean hands to crush up the tomatoes.
  3. Add the clove, basil, salt, pepper and sugar into the pot with the onion/garlic and stir well to combine.
  4. Let the sauce simmer for 2-3 hours.
  5. Taste and adjust the seasoning and serve with grated parmesan cheese.

## CREAMY POLENTA

- 6 cups Water or Stock
  - 1 tsp Salt
  - 1¾ cup Yellow Cornmeal  
(course ground for polenta)
  - 3 tbsp Butter
  - 2 ounces Heavy Cream
  - Kosher or Sea Salt to taste
  - Freshly ground Pepper to taste
1. Bring water or stock and salt to a boil in a large, heavy saucepan.
  2. Slowly add the cornmeal while whisking constantly.
  3. Reduce the heat to low and continue cooking while stirring until the mixture thickens and the cornmeal is tender, about 10-12 minutes.
  4. Remove the pan from the heat. Add the heavy cream and the butter. Stir until the butter is melted. Season with salt and pepper to taste.
  5. Cover the pot of polenta and allow the pot to rest off of the heat for 10 minutes so the polenta will fully hydrate. Adjust consistency, if needed, with hot water or stock. Serve immediately.