



THE RESTAURANT AT
RED STONE

Redstone Wine Club – October 2017 Recipe #2

Roasted Squash Pappardelle

Paired with 2012 Reserve Chardonnay

Recipe courtesy of Chef David Sider

Ingredients:

- 8 nests pappardelle pasta
- 2 quarts cherry tomatoes
- 1 large zucchini, diced
- 1tbsp sunflower seeds, toasted
- 6 sprigs basil, picked
- 1 cloves garlic, crushed
- ½ lemon, zest only
- 1 tsp parmesan cheese, rasped
- Camelina oil
- 2 zucchini, seeds removed, cut into large pieces
- 2 patty pans, quartered
- 4 shallots, minced
- 4 cloves garlic, minced
- 4 tbsp mint, chiffonade
- Salt
- Black pepper
- Olive oil
- Parmesan, to finish

Method:

For the tomato raisins:

Bring a pot of salted water to the boil. Add the cherry tomatoes and cook for 15-30 seconds, or until the skins are easily removed from the flesh. Refresh in ice water. Peel the tomatoes, give them a light squeeze to remove some of their juice, and season them lightly with salt. Place the tomatoes on a rack in an oven that is turned off and let stand for 24 hours, or until the texture of a raisin.

For the pesto:

Combine the zucchini, sunflower seeds, basil, garlic, parmesan, and lemon zest in a food processor. Slowly add the camelina oil until the mixture comes together and is relatively smooth. Season with salt and black pepper. Reserve.

To Serve:

Bring a large pot of salted water to a boil. Add the pasta and cook until tender

While the pasta is cooking, heat a pan over high heat and add a generous tablespoon of olive oil. Add the zucchini until golden in colour. Reduce the heat and add the garlic and shallots. Cook until soft and translucent. Add the pasta along with a bit of the pasta water and cook until it forms a glaze. Add the mint and tomato raisins and season with salt and black pepper.

Place a tablespoon of the zucchini pesto on the bottom of a pasta bowl and arrange the pasta on top. Finish with shaved parmesan.

