

# IMPRESSIVE PAIRINGS



Dave Larocque,  
resident wine expert

## PASTA

### PORTOBELLO TOMATO BASIL PASTA

*The mushrooms add a sophisticated twist to this rustic pasta dish.*

#### INGREDIENTS:

**Tomato Sauce:** (you can use bottled sauce and skip first three steps below in Method)  
¼ cup extra virgin olive oil  
1 ½ cups chopped Vidalia or white onion  
2 medium cloves of garlic finely chopped  
1 x 28 oz can chopped tomatoes  
Salt and pepper to taste  
¼ cup chopped fresh basil

#### Mushrooms:

2 large Portobello mushrooms  
2 tbsp. balsamic vinegar  
2 tbsp. extra virgin olive oil  
Pinch of fresh nutmeg  
Salt and pepper to taste  
2 cups Farfalle (bow-tie) pasta  
Chopped parsley (for garnish)  
Freshly grated Parmesan cheese

#### METHOD:

**Tomato Sauce:** Add olive oil to large pot over low heat. Add onion and simmer for 20 minutes, stirring occasionally until onion is completely translucent. Raise heat to medium and add the garlic; cook for 3 minutes. Add tomatoes and bring to a gentle boil. Simmer for 40 minutes, stirring frequently. Using an electric hand blender, puree sauce to desired consistency; either rustic and chunky, or completely smooth. Add salt and pepper to taste.

Remove from heat and add fresh basil.

**Mushrooms:** Preheat barbecue or oven to 350°F.

Remove stems from Portobellos and slice into ½ inch thick slices. Combine sliced Portobellos with balsamic vinegar, olive oil, nutmeg, salt and pepper and mix gently. Place on foil lined baking sheet or on prepared grill and cook for 15 minutes. Once tender, remove from oven or grill and set aside, covered.

While the Portobellos cook, prepare pasta according to package directions. Drain and mix with tomato sauce. Place in two bowls, top with chopped parsley, Parmesan cheese and Portobello mushroom slices.



## THE MATCH: PINOT NOIR

The red fruit qualities of the Pinot Noir match the notes of the tomatoes and the acidity of the wine is softened by that of the dish. The earthy notes found in both the wine and the mushrooms are a perfect complement to each other. The oil and Parmesan cheese, which contain fat, soften the delicate tannins of the Pinot Noir. Serve the wine just below room temperature in large round-bowled glasses and enjoy.