

IMPRESSIVE PAIRINGS



Dave Larocque,
resident wine expert

PASTA

PASTA WITH GRATED BEETS

A twist on traditional pasta, the beets add a unique flavour and colour to your favourite noodle.

INGREDIENTS:

- 1 tbsp. poppy seeds
- 1½ tbsp. unsalted butter
- 2 medium to large sized beets, peeled and grated in a food processor
- Salt and pepper to taste
- ½ tsp. balsamic vinegar
- 2 cups pasta
- Freshly grated Parmigiano Reggiano
- Chopped chives for garnish

METHOD:

In a large, heavy saucepan, toast the poppy seeds over medium high heat, stirring until they smell slightly nutty, about 1 to 2 minutes. Transfer to a small bowl. Add 1½ tablespoons of butter to the saucepan and cook over moderate heat until it begins to brown, about 4 to 5 minutes. Stir in grated beets and season with salt and pepper. Reduce heat to low, cover and cook until the beets are tender, about 8 minutes. Once cooked, add balsamic vinegar and stir.

Meanwhile, cook pasta. Drain and toss with beets. Divide into two bowls and top with Parmigiano Reggiano, poppy seeds and chives.



WINE SELECTION:

SMOOTH, FRUIT-FORWARD MALBEC.

The rich, fruit notes of the wine provide a hint of sweetness, even though Malbec is considered dry. This subtle sweetness is an excellent complement to the beets. Serve at a cool room temperature of 17 to 18°C.