

# TENOR

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## **Roman Semolina Gnocchi with 2018 Tenor Cabernet Sauvignon Beef & Pork Bolognese**

*SERVES: 6-8*

*PAIRS WITH: 2018 Tenor Cabernet Sauvignon*

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### **INGREDIENTS**

#### **For the Gnocchi:**

- 1 quart whole milk
- ½ teaspoon freshly grated nutmeg
- 1 ½ cups fine polenta
- 2 large egg yolks
- 8 tablespoons unsalted butter divided
- 1 cup freshly grated parmesan
- 1 teaspoon Kosher salt

#### **For the Bolognese:**

- ¼ cup good quality extra virgin olive oil
- 1 yellow onion, finely diced
- 1 carrot, finely diced
- 1 celery stalk, finely diced
- 2 tablespoons pancetta, finely diced
- ¾ pound ground beef
- ¾ pound ground pork
- 4 cloves garlic, rough chopped
- ¾ cup 2018 Tenor Cabernet Sauvignon
- 1 – 28 ounce can peeled Italian tomatoes, seeded and chopped fine
- 1 cup low sodium beef broth
- 1 teaspoon dried thyme
- Kosher salt and fresh ground black pepper
- 1-ounce heavy cream

# METHOD

## Method for Gnocchi:

- Grease a rimmed baking sheet or sheet pan with 1 tablespoon of butter and hold to the side for later.
- Heat the milk and 6 tablespoons of the butter in a medium saucepan over medium high heat. Add the nutmeg and salt and bring to a low simmer.
- Add the polenta to the pot in a slow and steady stream, stirring continually until you have added all the polenta. Reduce the heat and continue to stir to avoid any lumps. You will stir for about ten minutes or until the mixture begins to pull away from the side of the saucepan.
- Pour mixture into a glass or ceramic mixing bowl and add the egg yolk one at a time. Mix until thoroughly combined. Once combined, add a half cup of parmesan, and mix until smooth without lumps, creating your Roman Semolina gnocchi batter.
- Transfer the batter on to the buttered baking sheet or sheet pan and smooth with the back of a wooden spoon or spatula. Press the mixture down until it is about a half an inch thick.
- Allow to cool and solidify. This should take about one and half hours at room temperature.
- Using another pat of butter, grease a glass or ceramic oven safe baking dish and preheat the oven to 400 degrees.
- Cut the solidified batter into small circles using a biscuit cutter and shingle into the baking dish.
- Melt the remaining 1 tabelspoon of butter and brush the gnocchi discs. Then sprinkle with the remaining parmesan.
- Bake in the oven for about 15 minutes or until the cheese melts and the gnocchi becomes crisp.
- Remove from the oven and top with Bolognese.

## Method for Bolognese:

- Heat one tablespoon olive oil in a large heavy bottomed saucepan over medium high heat.
- Add the pancetta and stir for two minutes. Add the carrot, celery and onion.
- Reduce the heat to medium and cook stirring occasionally until the vegetables have softened, about 8 to 10 minutes.
- Remove the vegetables from the saucepan and reserve for later.
- Add the remaining oil to the pan and heat over medium high heat. Add the beef and pork to the pan and cook until light pink. Add the vegetables and garlic and cook until fragrant, or one minute.
- Add the wine and cook until the wine has almost evaporated.
- Stir in the tomatoes, the stock and dried thyme.
- Season with salt and pepper. Raise the temperature to high and bring to a boil.
- Cover the saucepan partially and reduce the heat to low allowing the Bolognese to simmer for one hour.
- Stir in the cream and heat through. Serve over Roman Semolina Gnocchi or your choice of pasta.

***Bon Appetit,  
Chef Matthew Lederman***