



CAPAY VALLEY FARM SHOP BOX

Nantes Carrots from Capay Organic

Earlier this week, we skedaddled out of the shop shortly after 10pm for a late-night dinner at Flour + Water in the City. Our favorite dish of the night, which we tried to order two of, was a carrot ravioli with pistachio pesto. This recipe is inspired by that sumptuous supper...

Carrot and Ricotta Ravioli

For the ravioli filling

- * 3-4 large carrots, peeled and chopped
- * 1 T extra-virgin olive oil
- * Salt and freshly ground pepper
- * 2 t unsalted butter
- * 1 T minced shallot
- * 1 T heavy cream
- * 5 ounces well-drained fresh ricotta
- * 6 T freshly grated Parmesan
- * Pinch of freshly grated nutmeg
- * 1 large egg yolk

For the pasta dough

- * 2 c flour
- * ½ t fine sea salt
- * Pinch freshly grated nutmeg
- * 1 T semolina flour
- * 3 large eggs
- * 1 T extra virgin olive oil

For the sauce

- * 3 T unsalted butter
- * 6 leaves fresh thyme, chopped
- * ¼ c shelled pistachios, chopped

For the filling: Preheat the oven to 400°. In a baking dish, toss the carrots with the olive oil and season with salt and pepper. Cover with foil and bake for about 30 minutes, until tender and lightly browned. Let cool slightly. In a small skillet, melt the butter. Add the shallot and cook over moderate heat until softened, about 3 minutes. In a food processor, combine the carrots, shallot and cream and puree until smooth. Transfer the puree to a bowl. Stir in the ricotta, Parmigiano and nutmeg and season with salt and pepper. Stir in the egg yolk.

For the dough: In a food processor, pulse the flour with the salt, nutmeg and the 1 tablespoon of semolina. Add the eggs and pulse until incorporated. With the machine on, add the olive oil in a thin stream and process just until moistened crumbs form. Turn the crumbs out onto a semolina-dusted work surface and knead just until a smooth dough forms. Wrap the dough in plastic and let stand at room temperature for 30 minutes.

Cut the dough into 4 equal pieces and cover with plastic wrap. Work with 1 piece at a time: Flatten the dough into a 5-by-4-inch oval, about 1/2 inch thick. Dust lightly with semolina. Roll the dough through a hand-cranked pasta machine at the widest setting. Fold the dough in thirds (like a letter), then run it through the machine at the same setting, folded edge first. Repeat the folding and rolling once more. Roll the dough through at successively narrower settings, two times per setting, until it is thin enough for you to see the outline of your hand through it. Lay the dough out on a work surface lightly dusted with semolina.

Brush any semolina off the dough. Scoop filling by the teaspoonful near the bottom of the dough. Fold dough over and press to seal. Carefully and gently use your fingers to remove air and seal around filling. Use a pastry cutter to cut ravioli into squares; transfer to a large rimmed baking sheet lightly dusted with semolina. Repeat with the remaining pasta dough and filling.

In a large pot of boiling salted water, cook the ravioli over high heat until al dente, about 3 minutes. Using a slotted spoon, transfer the ravioli to a platter.

For the sauce: Heat butter in a saucepan over medium heat until it browns (it will get frothy, then separate into white specks on top, then eventually turn caramel brown and crazy fragrant; that's when it's done). Add fresh thyme, salt and pistachios while butter cooks. Once ready, pour over ravioli, shower the whole show with Parmesan, and savor.

Pair with: Michel Gahier Chardonnay Les Folasses Arbois 2012 (\$29)

This is the kind of wine that sneaks up on you. “Chardonnay? Meh,” you might think. But then you take a sip. And it does not taste like any Chardonnay that you’ve had before. It’s minerally and coppery, and taut with lemon and brine. And then your mind turns to sunflower seeds, chamomile and straw. And the wine seduces you. Just like the carrot ravioli. The sweet creaminess of the carrots and brown butter are softly buffered by the nutty finish of the wine, while your palate is rinsed clean by the acidity, making you dig back in for another bite. Then another sip. Then another bite. And so on...

Dino Kale from Good Humus Produce

Dino kale is a winter staple at our house. The softer texture of the leaves and the deep green, smoky sweetness of the leaves lends itself well to a dish rich with other earthy, comforting flavors. We often pair this with a steak, but you can also double the recipe for an entrée and give yourself enough for lunch leftovers.

Sunchoke-Kale Hash with Farro (from Food & Wine magazine)

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| * 3/4 cup farro | * 1 small red onion, sliced thinly |
| * 2 1/2 pounds sunchokes, peeled | * 1 T unsalted butter |
| * Salt | * 1/2 pound oyster mushrooms, halved if large |
| * 1 pound kale, tough stems discarded | * Freshly ground pepper |
| * 3 T extra-virgin olive oil, blended with 3 T vegetable oil | |

In a medium saucepan, cover the farro with 2 inches of water. Bring to a boil, cover and cook over low heat until the farro is tender, about 25 minutes. Drain the farro. Meanwhile, in a large saucepan, cover the sunchokes with water and add a pinch of salt. Boil until tender, 10 minutes; drain. Slice the sunchokes 1/4 inch thick.

Fill the large saucepan with water and bring to a boil. Add the Tuscan kale and cook until just tender, about 3 minutes. Drain the kale and let cool slightly. Squeeze out any excess liquid from the kale leaves, then coarsely chop.

In a small skillet, heat 2 tablespoons of the blended oil. Add the red onion and a pinch of salt and cook over moderately low heat, stirring occasionally, until browned, about 12 minutes.

In a separate nonstick skillet, melt the butter in 2 tablespoons of the blended oil. Add the sunchokes in an even layer and cook over high heat until browned on the bottom, about 3 minutes. Turn the sunchokes, reduce the heat to moderately high and continue cooking until starting to brown, about 2 minutes. Push the sunchokes to the side of the skillet. Add 1 more tablespoon of the oil and the oyster mushrooms. Season with salt and pepper and cook over moderately high heat until browned, 3 minutes. Add the remaining 1 tablespoon of oil along with the farro, kale and onion and cook, stirring, until hot. Season with salt and pepper. Game on.

Pair with: Boeri Barbera d’Asti 2013 (\$13)

Barbera is, like, pretty much the most go-to, can-pair-with-anything, quintessential Italian red: deep red and black cherry notes, a splash of rich, organic black earth, lots of acidity and not too much tannin. This one happens to come at an *insane* price-point. The kind of bottle you should stock your pantry with. Need a little bit of good wine to cook with? This is it. Need a quick glass to take the edge off a crappy work day? This is it. Need a straight-up delicious but no-fuss bottle to pair with a northern Italian-inspired grain, mushroom and kale dish? *This is it!*