

# Recipe for

## ROASTED WINTER HARVEST

This recipe was crafted for Attimo Winery by Marc Lanteri in Piedmont, Italy. Marc is a Michelin Star Chef of Ristorante al Castello Grinzane Cavour.

SERVES

4

WINE PAIRING

ATTIMO INSIEME

### INGREDIENTS

2-4 River Bear Sausage or slices of bacon

4 small potatoes (fingerling, purple, red)

1 onion (red, white or yellow)

1 cup squash (acorn, butternut)

8 black kale leaves

Kitchen herbs (Fresh thyme, rosemary, chives, etc)

Garlic clove

Flake salt and pepper

1 carrot

1/2 fennel bulb

8 broccoli florets

1 pear or apple (williams, bartlett)



# DIRECTIONS

Heat oven to 350.

Prepare a large oven safe baking dish with a glug of evoo, lightly crushed garlic clove with the skin on and washed aromatic herbs like bay leaf, rosemary and thyme.

Bring two quarts of water to a boil in a saucepan.

Wash potatoes and cut into quarters, blanch in boiling salted water until al dente. Remove from water and place in the baking dish. Peel carrot and cut 3/4inch pieces and blanch with broccoli florets until al dente. Drain and add to the baking dish. Remove rib from the center of the black kale leaves and discard. Cut leaves into pieces and blanch for 3-4 minutes. Strain and add to the baking dish.

Cut fennel bulb in 1 inch cubes, peel and cut onion into wedges, wash the pear, cut in half, remove core and cut into 1 inch cubes and add to the baking dish. Cut the sausage into slices and if using the bacon, cut into lardons. Add to the baking dish, stir a few times to mix the ingredients together and place in the oven. Dust with flake salt and pepper.

Bake for 20 minutes and finish under the broiler if desired.

*\*Use any and all seasonal vegetables that are available. This is a very good way to use vegetables, apples and pears that are a bit weary to avoid food waste. The only real risk is that you will clean out the crisper drawer and make an enormous quantity getting carried away. Don't worry, you will eat more than you would have imagined and this is a great boxed lunch recipe that does not necessarily need reheating.*

*\*Spice it up with red pepper flakes, whole grain mustard, olives and capers*

*\*Substitute sausage with your favorite cheese cut into cubes once removed from the oven.*

*\*Pair with medium to full bodied red wines (Attimo Insieme)*

