

Far Niente

FAMILY OF WINERIES
AND VINEYARDS

FUSILLI ESTATE
aka GARDEN SUMMER
PASTA *with* PECORINO *and*
TOASTED PINE NUTS



FUSILLI ESTATE

AKA GARDEN SUMMER PASTA WITH PECORINO AND PINE NUTS

BY CHEF ERIC UPPER, ALEXANDER'S STEAKHOUSE

INGREDIENTS

Serves 2-4

ZUCCHINI SOUP

300 Grams Zucchini

90 Grams vegetable broth

3 Grams salt

White balsamic

FUSILLI

12 Cherry tomatoes

1 Shallot

2 Tablespoons pine nuts

350 Grams zucchini soup

50 ml dry white wine

2 Thyme sprigs

1 Clove garlic

1 Box Fusilli

Salt and pepper

Pecorino

Olive oil

METHOD

FOR THE SOUP: Cut zucchini into medium-sized, uniform pieces. Sweat 100 grams zucchini with a pinch of salt in olive oil. Add your vegetable broth and simmer until liquid barely covers zucchini and zucchini is tender. Blanch 200 grams zucchini for five and a half minutes, then remove immediately to an ice bath to preserve their crisp texture and fresh color.

Blend everything together, add remaining salt and finish with a drizzle or splash of white balsamic.

FOR THE FUSILLI: Preheat oven to 425 degrees. Fill large pot with water and bring to a boil.

Toss tomatoes in olive oil, salt and pepper, then place on a baking tray and bake for 15 minutes. Spread a layer of raw pine nuts in a dry pan and toast over medium heat, taking care to constantly move the nuts to prevent burning. When the nuts become fragrant, remove them to a plate and reserve for later.

Dice your shallot and garlic and sweat with thyme in olive oil until tender. While these aromatics cook, heavily salt your boiling water and cook your pasta according to the directions on the box. When your aromatics are tender, add wine and reduce by two thirds, then add zucchini soup and simmer for two minutes.

Strain pasta and add pasta to the pan, tossing or incorporating the sauce to the pasta. Add tomatoes and cook for one minute, checking and adjusting your seasoning as needed. Remove the thyme and plate your fusilli, topping with freshly grated Pecorino Romano, toasted pine nuts and generous crack of fresh black pepper.

Pair with Nickel & Nickel Air Show Cabernet Sauvignon, Oakville, Napa Valley