



Bottled with love, for the joy of living

**VEAL RAGU & CAMPANELLE PASTA
PAIRED WITH
2018 RANCHO SALINA VINEYARDS
SONOMA VALLEY**

INGREDIENTS

2 tbsp extra virgin olive oil
1 1/4 pounds ground veal
1 carrot, chopped
1 onion, chopped
2 cloves garlic, chopped
1 bay leaf, fresh or dried
Salt and freshly ground black pepper
1/2 cup white wine
1/2 cup beef, chicken or vegetable broth
1 (28-ounce) can crushed tomatoes
12 to 15 leaves fresh basil, torn or shredded, plus extra for garnish
1 pound campanelle pasta, curly small lasagna shapes, cooked to al dente
Grated Parmigiano, plus 1/2 cup plus some for passing at the table

Dare to Pair!

The rusticity and comfort of the veal in this rich pasta dish is an ideal match for this decadent blend of Cabernet Sauvignon and Merlot. With interlaced notes of acidity through the tomatoes and subtle herbaceous hints through the basil and bay leaf, both the intense dark blue and black berries, as well as the savory notes in this high-elevation fruit shine through.

INSTRUCTIONS

Heat a large deep skillet over medium high heat and add oil and veal to brown for 2 or 3 minutes.

Add carrot, onion, garlic and bay, season with salt and pepper, then cook mixture 4 or 5 minutes more, stirring frequently, to soften veggies and combine flavors.

Deglaze the pan with 1/2 cup white wine, scraping up all the good bits from the bottom of the pan. Cook the alcohol out of the wine, 1 or 2 minutes. Add broth to the skillet and reduce heat to medium low.

Stir in tomatoes and bring sauce to a bubble. Simmer sauce until ready to serve. Add torn basil and wilt the leaves into the hot sauce. Remove bay leaf from the sauce.

Toss hot cooked pasta with 1/2 cup, a couple of handfuls, grated cheese. Combine hot pasta and cheese with the veal ragu in a large serving bowl or platter. Serve with extra cheese for topping.

Garnish platter with additional basil tops.