

Carra's Feast

WINERY

Farro Salad with Frisee, Roasted Shallots and Green Beans, Blue Cheese and Grilled Skirt Steak

SERVE WITH 2008 PETIT VERDOT

1 pound cherry tomatoes, halved
1 large eggplant, cut into 1 inch dice
Extra virgin olive oil
1 pound dry orecchiette
Kosher salt and freshly ground black pepper
1 cup small dice, fresh mozzarella
4 tablespoons minced fresh basil

2 tablespoons minced fresh marjoram
1 tablespoon minced fresh chives
2 teaspoons minced fresh garlic
1/8 teaspoon finely minced red chili flakes
1/2 cup fruity extra virgin olive oil
Reserved pasta water
1/4 cup shaved Grana Padano
Basil sprigs for garnish

Preheat oven to 400 degrees and bring 3 quarts of water to a boil.

Place cherry tomatoes on a baking sheet (cut side up), drizzle with olive oil and sprinkle with kosher salt and freshly cracked black pepper. Place the eggplant on a separate baking sheet and drizzle generously with olive oil, working quickly toss to coat evenly, sprinkle with kosher salt and freshly ground pepper. Place the tomatoes and eggplant in the oven and roast. The tomatoes will take 7-10 minutes just until they collapse a bit and brown, the eggplant will take 10-15 minutes to soften and brown. Remove from the oven and set aside.

Add two tablespoons of salt to the boiling water, add the pasta and cook for 2 minutes less than the directions call for. Drain and place in a large bowl. Meanwhile sauté the garlic in 2 tablespoons of olive oil with the minced red chili until soft but not browned. Add the garlic to the pasta and let sit for 5 minutes.

Place the roasted tomatoes and eggplant in the bowl with the pasta, add the mozzarella and stir to combine. Add the fresh herbs, 1/4 cup of the reserved pasta water and the olive oil. Stir to combine and season with freshly ground black pepper and salt if needed.

To serve, transfer the pasta into a pretty bowl, top with the shaved Grana and garnish with large sprigs of fresh basil.