

# *Cana's Feast*

WINERY AND CUCINA

## ORECCHIETTE WITH ROASTED EGGPLANT AND CHERRY TOMATOES, FRESH MOZZARELLA AND GRANA PADANO

*“Everyone needs an easy go to recipe in the summer months when unexpected friends or family stop by. This fits the bill, particularly when paired with Patrick’s easy-to-drink 2008 Primitivo. It is a delicious but not-so-serious wine, meant to be shared at a table with great simple food and people you care to spend time with. This pasta dish will stand on its own served with a salad or paired with sticky grilled ribs. Make sure to have all the components of this recipe at-the-ready, as it only takes only a few minutes to prepare. I like to serve this dish at room temperature... make sure to save a bit of the pasta water to thin the sauce if the pasta has to sit for a few minutes. Do stock up on this delicious wine for all of your summer grilling and entertaining!”*

*- Cucina Chef Lisa Lanxon*

*Serves six as a main course, eight as a side dish*

1 pound cherry tomatoes, halved  
1 large eggplant, cut into 1 inch dice  
Extra virgin olive oil  
1 pound dry orecchiette (use good quality Italian pasta)  
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



## **ORECCHIETTE WITH ROASTED EGGPLANT AND CHERRY TOMATOES, FRESH MOZZARELLA AND GRANA PADANO**

*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, ¼ 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.*

MENU AND RECIPES CREATED BY EXECUTIVE CHEF LISA LANXON AND THE CUCINA AT CANA'S FEAST