

Tomato-Basil Braised Meatballs with Swiss Chard paired with Davis Estates Napa Valley Cabernet Sauvignon

INGREDIENTS:

SERVES: 4-6

Braised Meatballs

1-pound ground beef
1-pound ground pork
2 cups day old French bread cubed
¾ cup parsley, finely chopped
2/3 cup parmesan cheese
2/3 cup pecorino cheese
6 cloves garlic minced
2 eggs
1 teaspoon kosher salt
1 teaspoon black pepper

Tomato-Basil Sauce

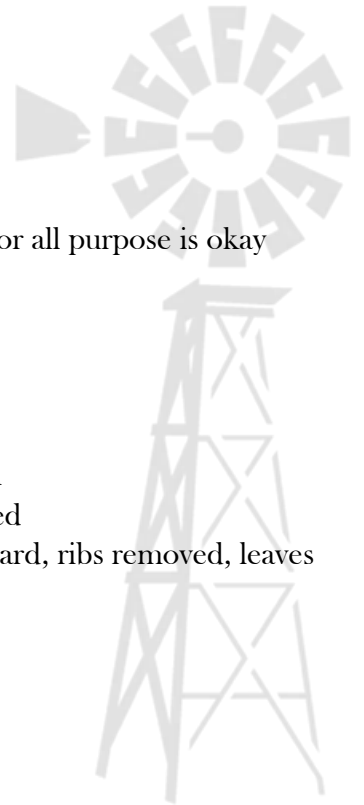
1 onion, small diced
3 cloves garlic minced
1 tablespoon olive oil
1 box (26.26 ounces) Organic Pomi Brand
chopped tomatoes
1 Jar (32 ounces) organic tomato Juice
1 bunch Basil
¼ teaspoon fennel pollen Splash of sherry vinegar
Salt and pepper to taste

Fresh Pasta

1 ½ cups “OO” flour or all purpose is okay
7 egg yolks
Pinch of Salt
Water as needed

Swiss Chard

2 tablespoons olive oil
3 cloves garlic, smashed
2 large bunch swiss chard, ribs removed, leaves
roughly chopped
Kosher salt



METHOD:

Braised Meatballs

- Preheat oven to 350°.
- Soak French bread cubes in chicken stock and ½ and ½ for 10 minutes, then drain as much liquid out as possible.
- In a large bowl combine all ingredients, mixing well. Form meatballs into 3-inch balls. Lay on a sheet tray and bake for 12 minutes or until just cooked through.

Tomato-Basil Sauce

- In a medium pot, over medium heat place olive oil, onions, and garlic. Sauté until onions are soft, about 3-5 minutes.
- Add chopped tomatoes, tomato juice, whole basil leaves with stems (your going to remove these later) and the fennel pollen. Bring to a low simmer and cook for 15-20 minutes stirring often.
- Remove basil leaves and stems and add in meatballs and cover and simmer for 20 minutes longer.

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Fresh Pasta

- Add all ingredients to the bowl of a food processor, fitted with the normal blade attachment. Pulse for about 10 seconds, or until the mixture reaches a crumbly texture. Added only a little water at a time to get this desired texture.
- Remove the dough and form it into a ball with your hands, then place the dough on a lightly-floured cutting board. Knead the dough for 1-2 minutes until it is smooth and elastic. If the dough seems wet or sticky, just add in some extra flour. You want it to be dry.
- Form the dough into a ball with your hands and wrap it tightly in plastic wrap. Let the dough rest at room temperature for 30 minutes.
- Roll out the pasta dough into your desired shape, either by hand or using a pasta maker. Cook the pasta in a large pot of salted boiling water until it is al dente, usually between 1-5 minutes depending on the thickness of your pasta. Drain and use immediately.

Swiss Chard

- Add the oil to a large sauté pan with the garlic. Cook over medium heat until the garlic turns golden.
- Remove the garlic and discard, leaving just the flavored oil. Add the chopped Swiss chard leaves and sauté until soft, about 4 minutes. Season with salt, to taste.
- Cook until the leaves are wilted. Serve immediately.

To Finish

On a warm plate, spread a generous amount of your fresh pasta. Place the swiss chard on top. Garnish with your Tomato-Basil Braised Meatballs and freshly shaved parmesan. Serve immediately with a glass of Davis Estates Cabernet Sauvignon.