

Gnocchi with Hen of the Woods Mushrooms and Pomegranate Sauce paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

Gnocchi with Hen of the Woods Mushrooms

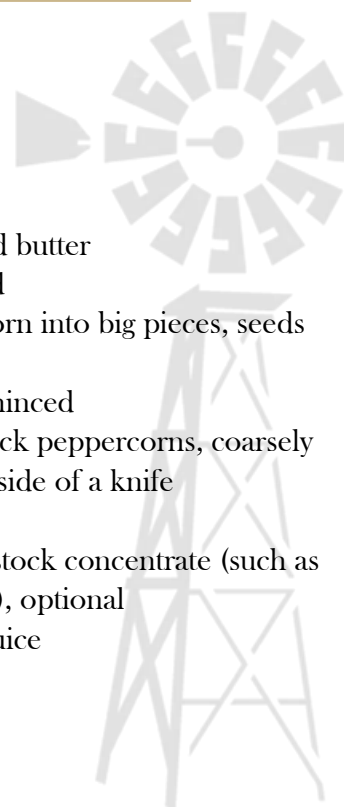
Serves 6 to 8 as a side dish or appetizer

1 pound Hen of the Woods (Maitake) mushrooms, roughly torn into medium strips
¼ teaspoon poultry seasoning
¼ teaspoon granulated onion
Slat and Black pepper to taste
2 sprigs Rosemary
5 ounces baby kale or spinach
1 (12- to 18-ounce) package shelf-stable or refrigerated potato gnocchi
Grated Parmesan
Pomegranate Arils

SERVES: 6-8

Pomegranate Sauce

3 tablespoons unsalted butter
1 large shallot, minced
1 dried ancho chile, torn into big pieces, seeds and stem discarded
2 large garlic cloves, minced
4 teaspoons whole black peppercorns, coarsely crushed using the flat side of a knife
Pinch Kosher salt
1 teaspoon vegetable stock concentrate (such as Better Than Bouillon), optional
2 cups pomegranate juice



METHOD:

Gnocchi with Hen of the Woods Mushrooms

- Preheat oven to 350°F.
- Place torn mushrooms in a large bowl and toss with some extra virgin olive oil. Lay mushrooms out on a parchment lined sheet tray, sprinkle with seasoning, onion and salt and pepper and lay rosemary sprigs randomly.
- Place in oven and bake for 10 to 15 minutes, or until just getting brown on tips of mushrooms. Once cooked remove from oven and allow to cool.
- Gently crush cooked rosemary to release some leaves on to mushrooms.
- Cook gnocchi according to package directions.
- In a large skillet, over medium high heat, add a splash of olive oil, then add gnocchi and sauté for a minute. Add kale and stir, cook until kale wilts then add in mushrooms.

Pomegranate Sauce

- In a medium saucepan, heat the butter over medium until melted.
- Stir in the shallot, chili, garlic and peppercorns. Season with ¼ teaspoon salt and cook, stirring frequently, until fragrant and softened, about 5 minutes.
- Stir in the stock concentrate (if using), then pour in the pomegranate juice and cook over medium-high, whisking occasionally, until the liquid is the consistency of maple syrup and thick enough to coat a spoon, 15 to 20 minutes.
- Strain through a fine-mesh sieve, pushing on the solids to extract any liquid. You should have about ½ cup sauce.

Gnocchi with Hen of the Woods Mushrooms and Pomegranate Sauce
paired with Davis Estates Oakville Cabernet Sauvignon

To Finish

On a warm plate, plate your Gnocchi with Hen of the Woods Mushrooms. Top with a drizzle of sauce, parmesan cheese and a sprinkle of Pomegranate arils. Serve immediately with a glass of Oakville Cabernet Sauvignon.