

# Butternut Squash and Eggplant with Mint Pesto paired with Davis Estates Pinot Noir

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## INGREDIENTS:

### Vegetables

1 pound Japanese eggplant, quartered lengthwise and diced into  $\frac{3}{4}$  inch  
1 pound butternut squash, diced into  $\frac{3}{4}$  inch  
 $\frac{1}{4}$  cup extra virgin olive oil  
Kosher salt to taste

SERVES: 6

### Mint Pesto

$\frac{1}{3}$  cup toasted walnuts, plus more for plating  
2 cups of basil leaves  
1 cup of mint leaves  
1 teaspoon minced garlic  
 $\frac{1}{3}$  cup Extra Virgin Olive Oil  
Zest from half a lemon, micro planed  
Kosher salt to taste

## METHOD:

### Vegetables

- Preheat oven to 400°F.
- Toss eggplant in 2 tablespoons of olive oil and season with salt.
- Place eggplant in a single layer on a sheet tray and roast for about 10 to 15 minutes stirring every so often until tender.
- Toss squash with remaining oil and season with salt.
- Place squash on a sheet tray in a single layer and roast for 15 to 20 minutes or until tender.

### Mint Pesto

- Prepare a dish with ice cold water.
- Place basil and mint leaves in a heat proof dish.
- Bring 3 cups of water to boil and pour over leaves. Immediately remove leaves from hot water and transfer them to ice water. Give a quick stir of leaves in ice water to ensure they are cooled.
- Then remove leaves and squeeze out as much water as you can. It may be easier to place leaves in a dish towel and ring it/ squeeze it dry.
- In a food processor, add walnuts and pulse until finely ground but not paste.
- Add basil, mint, and garlic, continue to pulse until finely chopped.
- With the machine running, slowly add the olive oil until a smooth paste forms, add additional olive oil if necessary.
- Add the lemon zest and season with salt and pepper to taste.

### To Finish

In a large bowl, combine roasted vegetables, freekeh and pesto. Garnish with walnuts and/or feta. Serve immediately with a glass of Pinot Noir.

