

Kombu Cavatelli with Cioppino Sauce paired with Davis Estates Pinot Noir

INGREDIENTS:

Cioppino Sauce

4 tablespoons olive oil
1 medium onion, diced
3 garlic cloves, minced
1 fennel bulb, core removed, diced
1 pinch of saffron
1 cup white wine
1 pinch of red pepper flakes, to taste
2 tablespoons tomato paste
1 28 ounce can diced tomatoes
1 bay leaf
½ teaspoon dried oregano
4 cups vegetable stock
Salt and pepper to taste

SERVES: 2

Kombu Cavatelli

2 cups all purpose flour
3 tablespoons seaweed powder (kombu powder)
6 egg yolks
1 whole egg
1 tablespoon water
1 ½ teaspoons olive oil
½ teaspoon salt

Optional Garnish

Fennel pollen
Tonburi

METHOD:

Cioppino Sauce

- Heat olive oil in a medium saucepan over medium heat.
- Add diced onion, garlic, and fennel. Cook stirring occasionally, until softened about 5 minutes. Avoid browning.
- Pour in the white wine and add saffron and red pepper flakes. Cook until most of the wine has evaporated, about 3-5 minutes.
- Stir in tomato paste and cook for another 2 minutes.
- Add diced tomatoes (with their juices), vegetable stock, bay leaf, and oregano. Season lightly with salt and pepper. Bring to a simmer and cook uncovered for 15 minutes, stirring occasionally.
- Remove bay leaf. Use an immersion blender (or regular blender) to blend the sauce until smooth. Taste and adjust seasoning with salt and pepper. Set aside.

Kombu Cavatelli

- In a large bowl, mix the flour, seaweed powder, and salt.
- In a different small bowl, whisk together the egg yolks, whole egg, water, and olive oil.
- Gradually pour the wet ingredients into the flour mixture. Stir with a fork or your hands until a rough dough forms.
- Transfer the dough to a lightly floured surface. Knead for about 5-7 minutes until smooth and elastic.

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- Wrap the dough in plastic wrap and let it rest at room temperature for 30 minutes.
- Once rested, cut dough into quarters. Roll each quarter into a rope about ½-inch thick. Cut each rope into ½-inch pieces.
- Roll each piece over a gnocchi board or the back of a fork using your thumb to create ridges. Lightly dust the shaped cavatelli with flour to prevent sticking.
- Bring a large pot of salted water to a boil and cook the cavatelli for about 4-5 minutes, or until they float to the top and are tender.
- Drain the cavatelli, reserving a small cup of the pasta water.

To Finish

Reheat the Cioppino Sauce in a pan over medium heat. If the sauce feels thick, add a splash of the reserved pasta water. Toss the cooked cavatelli with the sauce until well coated. Divide the cavatelli between two bowls and garnish with fennel pollen and tonburi if desired.