



PASTA ALLA GENOVESE

Serves 4-6 people

INGREDIENTS

1.5 lbs boneless Ontario chuck, cut in large chunks	1.5 tbsp tomato paste
Salt & freshly cracked black pepper	1/2 pint cherry tomatoes, sliced in half
Extra virgin olive oil (preferably from Kitchen76)	2 dried bay leaves
5 medium sweet onions	Handful of fresh basil leaves
2 celery stocks, finely diced	500g short tubed pasta (rigatoni or ziti cupetti), preferably bronze die cut
1 medium carrot, finely diced	Grated Parmigiano Reggiano for serving
1 ½ cups dry white wine	

DIRECTIONS

Keeping the root intact, cut the onions in half and remove the outer layer. Using a mandolin, slice the onions on the finest setting. The finer the onions are sliced, the creamier the sauce will become at the end. Place the onions in a bowl and set aside.

Pat the beef dry and season well with salt and freshly cracked black pepper. In a Dutch oven or heavy bottomed pot, sear the beef chunks on high heat with olive oil, until they have nicely browned on both sides. Once done, set aside.

In the same pan, lower heat to medium low. Add a bit more olive oil and sauté the carrots, celery, and a small handful of the sliced onions. Season with salt and pepper. Cook until slightly softened, approximately 5 to 8 minutes.

Pushing the vegetables aside, add the tomato paste to the bottom of the pan. Stir all together until the tomato paste is mixed well. Once combined, add in the seared meat and bay leaves, and mix all together. Add the white wine to deglaze the pan and cook for a few minutes on medium heat.

Place all of the sliced onions on top of the meat mixture and season well with salt and pepper. Add the cherry tomatoes on top of the onions and the 2 bay leaves. Season with 1 tsp of salt and ½ tsp of cracked pepper and then tuck the tomatoes and bay leaf in with the onions. Raise the heat to high and once you see that it starts to steam and slightly boil, lower to low heat and place the lid securely on the pot. Cook for a minimum of 3 to 3 ½ hours, or until the meat is tender. Stir occasionally to ensure it is not sticking to the bottom of the pan.

After 3 hours, if there seems to be too much braising liquid, open lid to allow some of the liquid to evaporate. Note that you do not want all of the liquid to evaporate as this is what will give the sauce creaminess when it is time to mix in the pasta.

Once the Genovese sauce is done, turn off heat and remove the bay leaves.

Use two forks to break apart the meat in the sauce.

Cook the pasta al dente in salted boiling water and reserve some of the pasta water right before draining. In the same pot the pasta was boiling in, add the drained pasta in and then ladle some of the sauce into the pot and mix well. If needed, add the reserved pasta water a little at a time, as this sauce should not be dry when mixed with the pasta. Take the fresh basil and tear it into pieces and add to the pasta. When plating, add some of the remaining sauce over the pasta and finish with the grated Parmigiano cheese

PAIRING

The 2019 Two Sisters Merlot creates a perfect pairing with the Pasta Alla Genovese. The delicate dark fruit and subtle sweet herb undertones of the merlot amplify the delightful range of delicious flavours in this dish. The elegant mouthfeel of the Merlot complements the richness of this recipe, and the intensity of the wine matches the character of the food. Every nuance of the combination is fully experienced and nothing is overpowered or lost. This level of harmony is rare, making this a truly memorable pairing.

TWO SISTERS