

2011 Oscuro paired with Mascarpone Polenta + Pork Shoulder Ragu



<http://NorthwestCellars.com>

GREAT RECIPES FOR GREAT WINES

MASCARPONE POLENTA + PORK SHOULDER RAGU

Yield: 8 servings

1 C. white cornmeal	1 onion, diced	64 oz. whole peeled
4 C. whole milk	1 carrots, peeled and diced	tomato, puree
4 C. water	1 fennel, diced	2 C. chicken stock
1 T. salt	3 stalks of celery, diced	½ C. canola oil
2 oz. butter	3 bay leaves	Salt and pepper to taste
4 oz. mascarpone cheese	1 T. rosemary, chopped	
1 ½ # pork shoulder, cut into ½	½ C. Chianti or any red	
inch chunks, thick fat removed	cooking wine	

For Mascarpone Polenta: Add milk, water and butter to a large stockpot and bring to a simmer. Slowly whisk in polenta. Cook at a very low temperature for 45 to 60 minutes or until it's very creamy and the mixture has minimal to no grit. Add salt and mascarpone cheese to taste.

For Pork Shoulder Ragu: Heat canola oil in a large pot. Liberally season the pork and brown the shoulder on all sides. If the pot is not large enough to do the entire shoulder, cook it in batches to avoid steaming the meat. Remove shoulder and drain off fat. Using ¼ cup of residual fat, sweat the vegetables until slightly tender. Deglaze with red wine and reduce by half. Add the meat, tomato, bay leaf and chicken stock and bring to a boil. Season with salt and pepper. Reduce to a simmer and cook until meat is fork tender, stirring occasionally. Season with salt, pepper and chopped rosemary.

To assemble, plate the polenta first and top with ragu (suggested ration of 1.5:1 polenta:ragu). Garnish with fresh herbs or shaved parmigiano cheese.

Wine Pairing: Northwest Cellars "Oscuro" 2011, Washington State

Mmm...polenta and pork—it doesn't get much better than that! And Oscuro, a brawny blend of Malbec and Petite Sirah, has sweet raspberry and plum flavors that can take on this voluptuous prep.

Recipe Courtesy of Chef Jaysen Euler at Davanti Enoteca



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2011 OSCURO

90 POINTS | Wine & Spirits Magazine

"This blend shows unexpected grace from two tannic varieties, petite sirah and malbec. In 2011 it's got a pleasing piney tinge, like the air in a coastal forest. The dark fruit, a kind of blackberry-mocha melange, is bolstered by formidable tannins, which remain surprisingly supple in the finish. Open for a barbecue."

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