



STREET
WINERY

Gamay Gone Wild Pasta Salad

Pairs with our: Gamay Noir

Ingredients

1 1/2 cup balsamic vinegar
2 tablespoons of truffle oil
½ cup olive oil
4 cups of wild mushrooms
2 lbs of ground pork
½ cup of Gamay Noir red wine
2 tablespoons of honey
2 tablespoons of paprika
Salt and pepper to taste
¼ cup of chopped fresh rosemary
¼ cup of sundried tomatoes
Teaspoon butter

Directions

Sautee Mushroom and rosemary in some olive oil and butter, once they start to brown, add garlic and ¼ cup of Gamay, balsamic vinegar. Reduce down liquid and set mushrooms aside. Sauté pork in pan. Sprinkle paprika and stir in. Once cooked add the rest of the Gamay Noir (¼ cup) and reduce down. Season with salt and pepper.

In a food processor, blend together 2 cloves of garlic, ¼ cup sundried tomatoes, ¼ cup of balsamic vinegar and slowly add the olive oil. Finish dressing with truffles oil and salt to taste. Toss cooked pasta with mushrooms, sausage and dressing. Garnish with grated Lankaaster aged gouda and a balsamic reduction.

13th Street Winery

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