



CHATEAU de POMMARD

MAISON FONDÉE EN 1726

FAMILLE CARABELLO-BAUM

Chassagne-Montrachet Premier Cru 2015
Gevrey-Chambertin 2014

Recipe Booklet

Aretah Ettarh

Gramercy Tavern - New York City





For the Squash

3 Medium-sized Delicata squash
 3 tbsp Maple syrup
 3 tbsp Olive Oil
 3 tbsp Salt
 1 tbsp Black Pepper

For the Yogurt

1 cup Plain Greek Yogurt
 ½ cup Water
 3 tbsp Olive Oil
 3 tbsp Salt
 Zest of 2 lemons

For the Dukkah

½ cup Pistachios
 ½ cup Cashews
 ½ cup Almonds
 ½ cup Hazelnuts
 2 tbsp Coriander seeds
 2 tbsp Cumin seeds
 1 tbsp Fennel seeds
 1 tbsp Sesame seeds
 1 tsp Salt
 ½ tsp Ground Cayenne

To Plate

1 head Chicory greens
 To taste Salt
 Black pepper
 Olive oil
 Lemon juice

Procedure

- Preheat the oven to 350°F/180°C. While the oven is preheating, cut the delicata in ½ vertically. Scrape the pulp out with a spoon and discard. Cut into ¼-inch moons.
- Place the cut squash in a bowl and season with maple syrup, olive oil, salt, and black pepper. Lay out on a sheet tray and roast in the oven for approximately 12 minutes, or until the squash is tender. Remove and reserve.

- In a mixing bowl, whisk the yogurt, water, salt, olive oil, and lemon zest. Reserve.

- Preheat the oven to 300°F/150°C. Lay the nuts on a parchment-lined sheet tray and toast for 10 minutes. Allow to cool completely.

- In a dry skillet on medium heat, toast the seeds for 2-3 minutes, until fragrant but not burned. Allow to cool completely.

- Place the nuts in a food processor and pulse until the mixture is coarsely ground to maintain texture. Place in a bowl.

- In a spice grinder, mortar and pestle, or food processor, pulse the seeds until coarsely ground.

- Combine the nuts, seeds, cayenne, and salt. Store in a dry, airtight container for up to 2 weeks.

- Place the yogurt on a large plate and spread until it reaches about 1 inch away from the edge.

- In a mixing bowl, season the squash with olive oil, salt, lemon juice, and black pepper until lightly coated. Spread the squash around the plate. Sprinkle the dukkah until it fully covers the squash.

- Cut the chicory greens into about 2-inch pieces. Season with salt and lemon juice. Scatter over squash and serve.

Maple-Roasted Delicata Squash with Yogurt, Chicories, and Dukkah

Chassagne-Montrachet Premier Cru 2015

Serves 4 people



For the Gnocchis

3 lbs	Russet potatoes
1.5 cups	All-purpose flour (plus more for dusting)
1	Egg
1 tsp	Salt

Procedure

- Place the potatoes in a medium-sized pot and cover with water. Bring to a boil, then gently simmer until a fork pierces the potato easily (about 50 minutes). Drain and allow potatoes to cool to the touch.
- Peel the potatoes, then pass through a potato ricer.* Lay flat to allow excess steam to escape (about 5 minutes) and season the riced potato with salt.
- Incorporate the egg and slowly start adding flour to make a cohesive dough. Work quickly but gently in order to avoid overworking the dough and making it tough and gummy.
- Let the dough rest for 30 minutes. Cut the rested dough into four pieces. Dust your work surface with flour, then roll out into a $\frac{3}{4}$ -inch long rope. Cut into 1-inch pieces, then using a gnocchi board or the back of a fork, roll to create ridges. Place pieces on floured parchment paper and repeat with the remaining dough.
- Bring a pot of salted water to a boil. Add the gnocchi and cook for approx. 1 minute, until it floats to the top. Remove and reserve about 1.5–2 cups of pasta water.

If you don't have a potato ricer, use a fork and mash very well in order to make the dough.

Potato Gnocchi with Braised Pork Ragu, Swiss Chard, and Parmesan

Gevrey-Chambertin 2014

Serves 6-8 people



For the Pork Ragu

3 tbsp	Vegetable oil, divided
2 lbs	Boneless pork shoulder fat trimmed
3	Garlic cloves, minced
1/2	Medium-sized white onion, small diced
1	Medium-sized carrot, peeled, small diced
1 stalk	Celery, small diced
1 tsp	Red pepper flakes
2 tbsp	Tomato paste
1 cup	Dry red wine
1 can	Crushed tomatoes (28 oz)
2-3 sprigs	Fresh thyme
1/2 sprig	Rosemary
1	Bay leaf
To taste	Salt
	Black pepper
	Red wine vinegar

Procedure

- Cube the pork shoulder in 2 1/2-inch pieces and season liberally with salt and black pepper. Heat a dutch oven or medium-sized pot to medium-high heat, then add 1/2 the vegetable oil and sear the pork shoulder on all sides until golden brown. Remove meat from pan and reserve. Repeat with remaining vegetable oil and pork.
- Drain excess fat until about 1 tbsp remains. Cool pan to medium heat and add the minced garlic. Sauté, stirring frequently to prevent the garlic from scorching, for about 15 seconds until golden brown.
- Add the onion, carrot, and celery. Cook for about 5 minutes until the vegetables begin to soften.
- Add the red pepper flakes and stir for about 10 seconds until fragrant.
- Add the tomato paste and stir, cooking for about 2-3 minutes until lightly caramelized.
- Add the red wine and reduce until almost dry.
- Add the tomato sauce, herbs, and pork. Simmer for about 1.5–2 hours, or until the pork is completely tender.
- Remove from heat. Pull the herbs and discard. Using a fork, shred the pork in the pot. Season with salt, black pepper, and red wine vinegar.

To Plate

1 bunch	Swiss chard
1/2 stick	Unsalted butter
To taste	Salt
	Black pepper
	Red wine vinegar
	Parmesan

· Remove swiss chard from stems. Cut leaves into 2-inch squares and reserve.

· Combine the gnocchi and ragu in a pot. Bring to a gentle simmer to warm gnocchi through, adjusting consistency with the reserved pasta water. Add 1/2 stick of unsalted butter and swiss chard. Stir until the swiss chard wilts completely and the butter has melted to thicken the sauce.

· Adjust seasoning with additional salt, black pepper, and red wine vinegar if necessary.

· Divide into bowls and finish with freshly grated parmesan.



CHÂTEAU de POMMARD

MAISON FONDÉE EN 1726

FAMILLE CARABELLO-BAUM

<https://chateaudepommard.com/>

