



# CA' MOMI

HEARTCRAFTED IN THE NAPA VALLEY

## CAPPELLETTI CON RADICCHIO E ZUCCA

Time for preparation: 20 minutes

Cooking time: 35 minutes

Serves: 3-4 guests

### Ingredients:

1/2 head organic chioggia (red) radicchio, medium dice

1/2 each medium organic butternut squash

3 tsp extra virgin olive oil

1 Tbsp fresh organic sage, chopped (reserve some extra sage leaves for garnish)

1 tsp fresh organic thyme leaves

1/2 cup + 1 tsp salt

1 1/2 cup piave cheese, finely grated

2 cloves organic garlic

1 cup onions, finely diced

1 cup Ca' Momi Bianco di Ca' Momi

1 cup vegetable broth

2.2 pound package cappelletti pasta, unfilled/unstuffed

### Directions:

Preheat oven to 400 degrees F. Split butternut squash in half, lengthwise. Clean out seeds, and remove the skin of with a vegetable peeler or sharp knife. Wash and thoroughly drain the squash to remove all water and cut into 1 inch cubes. Place cut squash into a large bowl. Add sage, thyme, 1 tablespoon olive oil and 1 teaspoon salt and toss thoroughly to evenly coat. Place in a single layer on a parchment-lined baking sheet and roast for about 25 minutes or until the squash is lightly caramelized and fork-tender.

While the squash is roasting, clean and cut the radicchio into bite-sized pieces. In a pasta cooker, bring plenty of water to a boil, adding approximately 1/3 to 1/2 cup salt to the water (should be briny). Cook the pasta for 10 minutes or until al dente (with a little bite remaining). Drain thoroughly, reserving pasta water for later use.

Add the remaining 2 Tbsp olive oil into a hot sauté pan and cook onions & garlic over medium-high heat until deeply caramelized, stirring frequently to avoid burning. Add radicchio and sauté for an additional 2-4 minutes, until just tender. Add wine and butternut squash and cook until wine is reduced. Add broth and bring to a simmer. Stir in 1 cup of the piave cheese. Add cappelletti to the pan with the butternut squash and radicchio, adding a little reserved pasta water if the sauce is too thick.

Serve into warmed pasta bowls and sprinkle with reserved piave cheese. Garnish with sage leaves.

Buon Appetito!