



CALAMARI & SHRIMP BAKE

INGREDIENTS

- 350g calamari, sliced into ½" to ¾" pieces
- 350g shrimp (approximately 16/20 pieces), tail on and shell off
- 1 cup cherry tomatoes, sliced in half
- ½ cup parsley, chopped
- ⅔ cup pitted mixed olives in oil
- Zest of 1 lemon, grated
- 1 clove of garlic (or 2 small cloves), finely chopped or grated
- 1 ½ cups unseasoned breadcrumbs
- ⅓ cup grated Parmigiano Reggiano cheese
- Olive oil, preferably from Kitchen76
- Salt and freshly grated pepper

DIRECTIONS

- Cut the calamari bodies into medallions and the tentacles into small pieces, then transfer everything to a large bowl.
- Add the quartered cherry tomatoes, parsley and olives.
- Add lemon zest and garlic, then season with salt and freshly cracked pepper.
- Mix lightly with your hands to combine.
- Add the breadcrumbs, grated cheese and mix again with your hands to incorporate.
- Drizzle with about 2 tbsp of olive oil, and mix one more time.
- Evenly spread the mixture on the baking sheet lined with parchment paper.
- Bake in a preheated oven at 400 degrees for 20-25 minutes, until the shrimp and calamari are lightly golden and crispy.
- Serve warm with slices of lemon.

WINE PAIRING

Two Sisters Vineyards 2021 Chardonnay

This Chardonnay creates a creamier, comfort-style pairing with its richer profile. The wine's subtle fruit notes complement the sweetness of the shrimp and the brininess of the calamari and olives. The lemon zest in the dish naturally echoes the citrus in the Chardonnay, and a squeeze of fresh lemon will brighten the wine even further.

TWO SISTERS



PASTA AL FORNO

INGREDIENTS

1 lb lean ground beef	1 tsp dried chili flakes (optional)
1 lb ground pork	2 jars of passata (20oz, tomato purée)
¼ cup fresh parsley, finely chopped	4 to 5 leaves of fresh basil, shredded by hand
3 tbsp grated Parmigiano Reggiano	½ cup water
Salt and freshly cracked pepper	1 cup frozen peas
2 eggs, beaten	500g bag of short tubed pasta such as rigatoni or short ziti, preferably imported from Italy, bronze die cut
2 slices of cubed bread (or 1 cup)	1 ½ cups shredded mozzarella
½ cup milk (enough to fully soak the bread)	½ cup grated Parmigiano Reggiano
Olive oil, preferably from Kitchen76	
1 small or ½ medium yellow onion, finely chopped	

MEATBALLS

In a small bowl, soak the bread in the milk and set aside for a few minutes. In a large mixing bowl, combine the ground beef and pork, soaked bread mixture, the beaten eggs. Season with salt and freshly cracked pepper. Mix gently with your hands until everything is evenly combined. Avoid overmixing as this may make the meatballs dense. Roll all the meatballs into ¾" to 1" small meatballs onto a baking sheet. Place into the freezer for about 20 minutes.

TOMATO SAUCE

In a large heavy bottom pot, heat 2 tbsp of olive oil over medium/low heat. Add the onion and sauté until softened. Add chili flakes, if using. Add the passata and water, and season lightly with salt. Add the frozen peas and torn basil, then stir to combine. Cook for 15 to 20 minutes. Add the meatballs to the sauce, and cook for 25 to 30 minutes on medium/low heat with the lid closed, stirring a couple of times while it is cooking.

ASSEMBLY

Bring a large pot of salted water to a boil and cook the pasta a couple of minutes less than package directions, as it will have additional cooking time in the oven. Once cooked, drain the pasta and return it to the pot. Add 3 to 4 ladles of sauce into the pasta and stir to combine. Transfer ½ of the pasta mixture into a large baking dish and ladle additional sauce mixture over the pasta, and top with half the mozzarella and half the Parmigiano Reggiano. Add the remaining pasta, top with more sauce, and finish with the remaining cheeses. Cover with foil and bake at 400 degrees for 25 to 30 minutes. Remove the foil and bake for another 10 to 15 minutes, until top is golden and bubbly. Let rest for 10 minutes before serving.

WINE PAIRING

Stone Eagle Red or Two Sisters Vineyards 2020 Merlot

The wines' fruit and herbal notes complement the richness of the veal meatballs, while the peas in the bake add a subtle sweetness that aligns beautifully with the dark fruit character of the wines. The structure of each wine pairs well with the tender, savoury meatballs.

TWO SISTERS