

**Harvest Ratatouille and Parmesan Polenta Squares  
and  
Amici Cellars Sauvignon Blanc**

*Recipe Courtesy Chef John Adamson*

*The richness of the polenta and the slow-cooked ratatouille makes it a perfect partner to the crisp minerality of the Amici Sauvignon Blanc. This dish makes a wonderful first course for a fall harvest-themed dinner party.*

Serves 4

**For the Harvest Ratatouille:**

as needed    Extra Virgin Olive Oil  
3 ea            Garlic, clove, minced  
2 tsp          Thyme, fresh, chopped  
8 ea            Button mushrooms, small, chopped  
1 ea            Red bell pepper, seeds and ribs removed, small dice  
2 ea            Green zucchini, seeds removed, small dice  
1 ea            Red onion, small, small dice  
1 c             Japanese eggplant, seeds removed, small dice  
2 T             Parmesan cheese, grated  
2 T             Basil, fresh, roughly chopped  
½ c             Tomato purée, jarred or canned  
to taste       Salt and Pepper

***Method***

Heat a large sauté pan over high heat until it is very hot and has smoke emanating from the edge of the pan. Add about a tablespoon of olive oil to the pan. Add the garlic and cook until it just begins to brown. Immediately add the thyme, followed by *half* of the mushrooms, lightly season with salt and pepper, and cook, resisting the urge to move them, until browned on one side. Toss gently and then remove from the pan and place on parchment lined sheet tray. Repeat with the remaining mushrooms. Continue this process, allowing the pan to recover to the smoking point before starting with the red bell pepper, zucchini, red onion, and eggplant, cooking each separately, in small batches and removing to the sheet tray.

When finished, place the sautéed vegetables in a bowl, and add the parmesan cheese, chopped basil, and the tomato purée. Gently mix and keep warm.

*(NOTE: This ratatouille is a versatile dish which is wonderful on crostini, in risottos, and with eggs.)*

**For the Polenta Squares:**

1 T             Butter, unsalted  
2 ea            Garlic, clove, minced  
3 c             Milk, whole  
¾ c             Polenta, yellow  
¼ c             Semolina

3 oz	Fontina cheese, grated
½ c	Parmesan cheese, finely grated
3 T	Butter, unsalted, softened
1/3 c	Parmesan cheese, finely grated
to taste	Salt and Pepper

***Method***

Add one tablespoon of butter to a heavy-bottomed two-quart saucepot over medium heat. When butter is melted, add garlic and cook until it begins to brown. Add milk and bring to a boil. In a slow and deliberate stream, whisk in the polenta stirring constantly. When polenta begins to thicken, change out the whisk for a wooden spoon. Continue to cook until polenta is tender and peels away from the side of the pan. Remove from heat. Add fontina and parmesan cheeses to the pan and incorporate. Season with salt and pepper to taste and pour into a rectangular (6"x3") pan, and cool in the refrigerator until completely set.

Preheat the oven on the broiler setting. Cut the polenta into squares or rounds with biscuit cutters. Spread the softened butter evenly over the top of the polenta and then dip the buttered side into the parmesan cheese. Place on an oiled tray and brown in the broiler until golden brown. When ready to serve, top the polenta with the warm harvest ratatouille and serve with *Amici Cellars Sauvignon Blanc*.