

Perfect Pairs by Len Napolitano

Carina Cellars Clairvoyant Perfectly Paired with Homemade Chicken Ravioli in a Savory Grape Sauce

Forget those wine recommendations from sommeliers about the best wine to pair with your meal. Sure, in a pinch, they're helpful, but they take all the fun away from the wine and food learning process. The best way to discover wines that combine perfectly with certain dishes is to create the dishes yourself from a prepared recipe and then experiment with different wines until you get the marriage of wine and food flavor that works best. And when the dish you create includes a sauce called a Savory Grape Sauce, you know it's going to be something special.

The Carina Cellars' Homemade Chicken Ravioli with a Savory Grape Sauce takes you step by step in creating the delicious fillings for the ravioli, then guides you in making a mouthwatering sauce out of white wine, grapes and raisins that makes this pairing truly perfect. The chicken filling is wonderfully flavored with spices, caramelized onions and tasty veggies that give the dish a liveliness that deserves an equally flavorful wine. That wine is the 2007 Carina Cellars Clairvoyant, a Rhône blend from the Central

Coast that combines Syrah, Grenache and Mourvedre, and which melts in your mouth when tasted on its own. Even better, when sipped after each bite of the chicken ravioli, it completes this perfect pairing.

This wine is loaded with dark fruit and juicy richness. A note of spiciness that can sometimes accompany some Syrah wines, is joined with the elegant fruitiness of the Grenache and notable structure from the Mourvedre. Together, these three grapes form a robust and layered wine that provides a memorable experience when enjoyed with this recipe – one that every wine and food-pairing adventurer is sure to appreciate.

Carina Cellars has two Central Coast tasting rooms. One, the original location, is at 2900 Grand Avenue, Suite A, in Los Olivos; (805) 688-2459. The other location, the Carina Cellars Estate Vineyard & Winery at Rancho del Cielo is at 3525 Adelaida Road in Paso Robles; (805) 886-5079. Carina Cellars specializes in wines made from Rhône varieties and Rhône blends such as Clairvoyant.



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HOMEMADE CHICKEN RAVIOLI WITH A SAVORY GRAPE SAUCE

Chicken Filling

- 1 chicken cut into pieces – legs, breasts and back, with the small bones removed, heart and liver reserved – to yield about 4 lbs of meat
- 2 onions, diced small
- 2 carrots, diced small
- 2 ribs celery, diced small
- 2 sprigs rosemary, chopped
- 2 sprigs thyme, chopped
- 2 cups white wine
- 3 cups marsala wine
- 2 tablespoons tomato paste, [double concentrate – heaping tablespoon
- 2 quarts chicken stock
- 7 ounces fontina cheese, grated fine
- 14 ounces parmigiano reggiano cheese, grated fine
- 2 eggs
- 1-3/4 lb fresh whole milk ricotta
- Salt and pepper – as needed

Season the chicken pieces with salt and pepper. In a heavy pot large enough to braise them, sear all sides of the chicken pieces very well. Set aside. In the same pot, sweat mirepoix and herbs over medium low heat- caramelize well (about 30 minutes). Add in the legs and back. Add the tomato concentrate, stir well into the meat and veggies, and caramelize slightly – about five minutes. Add white wine and marsala, and a spoonful of kosher salt. Reduce to nearly dry. Add chicken stock, liver, heart, breasts and wings – if the meat is not covered, add more stock. Simmer about 30-45 minutes, or until meat is very tender and falls from the bones. Remove from heat and let cool. Sieve stock from the pot and save for making the savory grape sauce. Retain the vegetables. Remove bones from meat, retaining meat, skin, heart, liver. Buzz vegetables, skin, heart, liver, giblets, and the meat from the back in a food processor or meat grinder until very smooth. Chop the remaining meat very fine by hand or with a meat grinder. Turn all into a large bowl. Add the remaining ingredients, and mix by hand to form a smooth, even mixture. Season with salt and pepper to taste

Savory Grape Sauce

- 2 shallots, minced very fine
- 4 tablespoons butter
- 1 lb white grapes, seeded and quartered
- 11 oz. golden raisins
- 11 oz. white wine
- 1 quart chicken braising stock

Sweat shallots in butter over low heat until very soft - about 10 minutes. Add in white grapes, raisins and white wine. Simmer until raisins are plumped - about 15 minutes. Add the braising stock and simmer about 15 min longer. Strain out half of the grapes and raisins and reserve for service. Buzz the remaining grapes and sauce with a blender, and mix back in the reserved grapes and raisins. Adjust seasoning with salt and pepper.

Pasta -

- 8 oz flour (can use Italian “00”, or all purpose unbleached flour)
- 2 eggs

Combine flour with eggs, and knead well by hand to produce a smooth uniform dough. Using a pasta rolling machine, roll the dough out in very thin sheets. Use the filling with the pasta to form ravioli of your desired shape and size. To serve, heat the savory grape sauce until hot. Boil the ravioli in salted boiling water until al dente. Remove the cooked ravioli from the water, toss with the sauce and serve immediately, accompanied by grated parmigiano reggiano cheese.