



GEORGE CHIALA'S RECIPE OF THE MONTH COLLECTION

AUG 2009
Recipe 2

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Baby Portabella Mushroom Penne with Chilled Spicy Tomato, Red Pepper Soup

PREPARATION

Make Baby Portabella Mushroom Penne

- 1 - Place the pine nuts and garlic in a food processor and pulse until mixture is finely ground. Add about half of the olive oil and a handful of basil. Process until the leaves are incorporated. With the food processor running, add more basil through the feed tube, a handful at a time, until all the basil is incorporated and the mixture is smooth. Add more oil to obtain the desired consistency. Stir in the cheese with a spatula. Add salt to taste.
- 2 - Cook the penne in plenty of boiling, salted water for 8 minutes or until al dente. Remove 1/2 cup of pasta cooking water. Turn off heat. Drain the pasta and return it to the pot. Add the pesto sauce and enough cooking water to moisten.
- 3 - In a large pan, heat olive oil. Add the mushrooms, season with salt and pepper, and sauté until tender (about 5 minutes). Add the garlic and thyme and sauté until fragrant (about 1 minute). Add splash of wine and deglaze pan.
- 4 - Transfer to a large bowl. Add cooked pasta with pesto, sun dried tomatoes, red onion, red bell pepper, crumbled gorgonzola, and salt and black pepper. Serve immediately.

Make Spicy Tomato, Red Pepper Soup

- 1 - Preheat oven to 450°F. Arrange tomatoes (cut side up), bell peppers, onion and garlic cloves on large baking sheet. Drizzle oil over; sprinkle generously with salt and pepper. Roast vegetables until they are charred lightly, turning peppers and onion occasionally (about 1 hour). Remove from oven. Cool.
- 2 - Transfer vegetables and any accumulated juices to processor. Add thyme, roasted caribe puree, and granulated garlic. Puree soup, gradually adding equal portions of water and broth to thin soup to desired consistency. Chill until cold, about 3 hours. (Can be prepared 1 day ahead. Cover and keep refrigerated. If soup becomes too thick, thin with water to desired consistency.)
- 3 - Ladle soup into bowls. Top each with 1-tablespoon goat cheese (optional). Garnish with fresh, chopped basil.



(photo by Marc-Henri)

INGREDIENTS

For Baby Portabella Mushroom Penne

- 1/2 pound penne pasta
- 20 ounces (approx. 2 1/2 cups) baby portabella (cremini) mushrooms
- 2 tablespoons GC Farms' extra virgin olive oil
- 2 garlic cloves, chopped
- 1/2 cup fresh pesto (recipe below)
- salt and pepper to taste
- splash of dry white wine
- 1/2 cup oil packed sundried tomatoes, sliced & drained
- 1/2 teaspoon dried thyme (or 1 teaspoon fresh thyme)
- 2 tablespoons crumbled gorgonzola cheese
- 1/2 red onion, thinly sliced (for garnish)
- 1/2 red bell pepper, thinly sliced (for garnish)
- A few parsley sprigs (for garnish)

For Pesto

- 3 cups fresh basil, loosely packed, stems removed
- 3 tablespoons pine nuts, lightly toasted
- 2 cloves garlic, roughly chopped
- 1/2 cup parmesan, freshly grated
- 3/8 cup GC Farm's extra-virgin olive oil
- 2 tablespoons GC Farm's basil olive oil
- Salt, to taste

Spicy Tomato, Red Pepper Soup

- 2 1/4 pounds ripe tomatoes, halved lengthwise, seeded
- 3 large red bell peppers, quartered, seeded
- 1 vidalia onion, cut into thin wedges
- 4 large garlic cloves, peeled
- 1 tablespoon GC Farm's extra virgin olive oil
- 1 tablespoon GC Farm's basil olive oil
- 1/2 teaspoon dried thyme (or 1 teaspoon fresh thyme)
- 1 cup (approx.) water
- 1 cup (approx.) vegetable or chicken broth
- 1 tablespoon GC Farm's roasted caribe puree
- 1 teaspoon GC Farm's roasted, granulated garlic
- 4 tablespoons goat cheese, room temperature (optional)
- 1/2 cup Fresh chopped basil leaves (for garnish)