

# PLANT-BASED PAIRING: 2018 CERZASERRA SAN PIETRO ROSSO

Grape Varietals: 100% Magliocco

*Bold and complex with a variety of aromas and tastes. This grape is grown in sandy, dry soil, rich in minerals.*

## LAGANE E CICCIARI (PASTA WITH CHICKPEAS)

RECIPE BY POWERED BY PLANTS CONSULTING



*This native black grape variety from Calabria pairs perfectly with the rustic Calabrian classic, Lagane e Ciccari (pasta with chickpeas). You will find this pairing hearty and satisfying on a cold winter's day.*

### Ingredients:

- 1 lb. of pasta of your choice (I prefer a thick noodle-like tagliatelle or pappardelle)
- A ladle of salted pasta water, reserved before draining pasta
- high-quality extra virgin olive oil, about 3-4 tbsp. to coat the pan well
- 1 small onion, finely diced
- 2 garlic cloves, finely sliced
- 1 pinch of red chili flakes
- 2 sprigs of rosemary, remove leaves from the stem and finely chop
- sea salt
- 1/2 cup of white wine
- 1 15oz. can of chickpeas (drained and rinsed well with cold water)
- 1 handful of parsley, chopped

### Instructions:

- Prepare the pasta, al dente (firm and don't overcook). Make sure to salt the water well.
- Go to the next step to get started on sauce while pasta cooks. Once pasta is ready, strain it and make sure to **reserve the ladle of pasta water** for your sauce. If you need the pasta water for sauce before pasta is ready, you can take it directly from the pot. Immediately after you drain the pasta in your strainer, rinse it with cool water to stop the pasta from further cooking. Set it aside for a moment.
- In a large, 12-inch skillet, sauté the olive oil, onion, garlic, chilli flakes and rosemary with a pinch of salt. Make sure you mix often to prevent sticking.
- Once onion and garlic are glistening and translucent, about 5 minutes, add the white wine and the ladle of reserved pasta water.
- Add the chickpeas to the pan.
- Simmer until the liquid in the pan has reduced by half or so.
- Add the pasta to the pan and toss to intergrate the sauce with the pasta.
- Add cracked black pepper and more salt to taste.
- Garnish with parsley before serving.