

FRANCIS FORD
COPPOLA
WINERY

March 18th:

Wine #1: Francis Ford Coppola Director's Cut Sauvignon Blanc

Local Dungeness Crab and Spring Pea Risotto

Serves 4

¼ cup olive oil

1 yellow onion, diced small

1 cup arborio rice

½ glass of your favorite dry white wine

6 cups water

1 pound Dungeness Crab meat

1 cup English peas, shucked and blanched

Juice and zest of one lemon

2 tablespoons Mascarpone cheese

1 tablespoon butter, unsalted

Salt and pepper to taste

Chives for garnish

Bring 6 cups of water to a simmer in an appropriately sized pot. Place another shallow, wide bottomed pot over medium heat and add olive oil. Add onion and a pinch of salt and cook until the onions are translucent. Add the rice and stir until the grains of rice begin to toast. Begin adding 1 cup of simmering water at a time to the rice, stirring frequently, adding more as the previous cup is almost evaporated. When the last cup of simmering water is added to the rice, add the butternut squash puree, sausage, lemon, Mascarpone cheese, butter, and season to taste with salt and pepper. Stir until the desired consistency is achieved. Garnish with chives and serve. Makes 4 portions.

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Wine #2: Medlock Ames 2018 Estate Red

Pork Belly Porchetta Stuffed with Tuscan Kale and Garlic

Serves 4

1 tablespoon olive oil

2 garlic cloves, chopped

1 bunch of kale, spinach, swiss chard, or your favorite greens

1 $\frac{3}{4}$ # pork belly piece

Salt and pepper

Preheat oven to 400 degrees. In a large sauté pan set over medium high heat, add the olive oil and chopped garlic. Cook until garlic starts to brown, add the kale to the pan, and season to taste with salt and pepper. Set the cooked kale aside to cool. In the meantime, butterfly the pork belly (or have your butcher do it) and season both sides with salt and pepper. With the fat side of the pork belly facing down, place the cooked kale in a thin layer over the pork belly. Roll the belly up and tie with butcher twine. Tightly wrap the rolled and tied pork belly in plastic wrap and then in aluminum foil with the seam of the aluminum foil facing up. Place on a sheet tray with a rack and cook for 2 hours at 400 degrees. After two hours, remove the porchetta from the oven and carefully remove it from the plastic wrap and foil, reserving any liquid. Turn up oven temperature to 450 degrees. Place porchetta back on the sheet tray with a rack and place in oven for 20 minutes until nicely browned. Slice and serve with roasted carrots or your favorite vegetable dish and some of the reserved jus.

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March 18th:

Wine #3: RYE 2017 Alexander Valley Cabernet Sauvignon

Steak with a Ceci Bean Roasted Garlic Puree and Herb Oil

Serves 4

½ cup Ceci beans, cooked very soft and cooking liquid reserved

1 head of garlic, roasted until soft

Juice and zest of one lemon

¼ cup of olive oil

2 each New York steak, 12 to 16 ounces each

Salt and pepper

½ cup extra virgin olive oil

1 bunch Italian parsley, chopped fine

1 bunch oregano, chopped fine

Pinch of chili flake

Zest of one lemon

For the Ceci bean puree: making sure the beans and their cooking liquid are hot, add the cooked beans, roasted garlic pulp, and a ¼ cup of olive oil to a food processor and puree until smooth, using the reserved bean cooking liquid to achieve the desired consistency. Season the puree to taste with salt and pepper and leave in a warm place. To make the herb oil, mix the parsley, oregano, chili flake, lemon zest, and some olive oil in a small bowl and season to taste with salt and pepper. Season all sides of the steaks with salt and pepper. Add 1 teaspoon of olive oil to a sauté pan over medium high heat and carefully place the steaks in the pan. Sear the steaks on all sides until caramelized and place the pan in the preheated oven until the desired internal temperature is achieved. Allow the steaks to rest for 10 minutes before slicing. To plate, place a spoonful of the ceci bean puree in the center of the plate, lay several slices of the steak on the puree, and drizzle the dish with some of the herb oil.