



BONNIEVALE

TRY THESE
Festive season dishes
with BONNIEVALE WINES

You've got a dinner party coming and need festive season ideas of dishes that pair with Bonnievale Wines. Panic no more, 'cause we've got you covered. Bonnievale Wines asked award-winning food blogger and cook Nina Timm of My-Easy-Cooking.com to create just such a list of food and wine pairings to make life easy.

Spice and earthiness meet dark fruit and butterscotch with a whisper of coffee in the complex and well-structured wine. Pasta and a great sauce will make it shine!

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Soft Shin Ragu WITH PARPADELLE

(Serve 4)

Ragu

Ingredients

- 500g beef soft shin or shin with bones
- 1 medium onion - finely chopped
- 30 ml olive oil
- 1 whole garlic globe
- A few sprigs thyme
- 1 beef stock cube
- 10 ml freshly ground black pepper
- 10 ml smoked paprika
- 1125 ml canned chopped tomatoes
- 15 ml tomato paste
- 125 ml Bonnievale The River Collection Shiraz 2021
- 250 ml water

Method (I used my Instant Pot)

Switch the Instant pot on and choose the sauté option. Add the olive oil and brown the meat on both sides. Add the onion, garlic and spices and sauté until the onions have caramelised. Add the wine, water and stock cube and bring to the boil. Place the lid on and change to the “pressure cook” option. Set the timer for 30 min. After 30 min, quick release and open the lid. The meat should now be soft. Break up with a fork and add the tomato and tomato paste. Switch to “slow cook” and cook until the sauce has reduced and thickened naturally. Taste and season to taste. While the meat is in the pressure cooker, make your pasta. If it's too much effort, use store-bought.

Ingredients

- 90 g 00 flour
- 25 g fine semolina
- 5 egg yolks
- 25-30 ml water

Egg Yolk Pasta

Method

Mix the flours together and form them into a well on a large flat surface, or in your mixer with a dough hook.

Separate your egg yolks from the whites. Keep the egg whites - they store well (and can be frozen). Add the yolks to the centre of the well or your mixer.

Use a fork or your hand and slowly mix the dry ingredients into the wet. I ran my machine on a slow setting. Keep going and slowly add the water while the machine is running. Keep working the dough until it becomes elastic, but doesn't stick to your hands or work surface. If it's too sticky, add flour in very small amounts.

Switch to a faster setting and allow the dough to become more elastic. Remove from the bowl and place in a plastic bag and allow to rest. After 30 min, cut the dough into two pieces, and roll it out with a rolling pin. Mine was about 1,5mm thick. Use a knife to cut the sheets into wide strips. Toss the strips with more semolina to prevent sticking.

Fill a pot with water, add 1 T salt and bring to the boil. Add the pappardelle in 2 batches and cook for about 4-5 minutes. Drain through a colander and add to the meat sauce. Mix through and serve immediately with lots of freshly grated Parmesan.

Best served with more Bonnievale The River Collection Shiraz 2021