

**RECIPES FOR
THE COMFORT
NOODLE DISHES
OF WINTER**

plus
PAIRINGS

*hot
noodles*



Ribbons of fresh pasta tossed with an earthy Bolognese, silky ramen noodles swirling around sweet Kabocha squash sauce, a rich and creamy mac and cheese topped with slivers of heady Oregon truffles. What is it about noodle dishes that comfort the soul in the heart of winter?

We like to paraphrase a quote by the famous Italian film director Federico Fellini: “Life is a combination of magic and noodles.” Because in the Pacific Northwest, there’s one sure way to brighten even the rainiest of days – with a dish where comfort noodles are the star ingredient.

Which is why we asked three local chefs to share some of their favorite recipes – each matched with four thoughtful beverage pairings – to bring delicious comfort into your kitchen and a dash of magic to your winter nights.



BEEF

bolognese

From Passatempo, a destination restaurant in Walla Walla specializing in rustic, handmade pasta dishes, comes a traditional beef Bolognese. “One of my favorite things in the entire world is braised meats and hearty warm dishes that hold up to super cold nights,” says Executive Chef Aaron Mooney. “Things like beef ragù and pasta — I find them so soulful and satisfying.”



To Pair, Pour and Repeat

To match the rich, bold flavors of this traditional Bolognese, we went big with barrel-aged sips that burst with robust aromas and mouth-filling layers.

« WINE »

The Walls Vineyards
2015 The Ramparts,
Red Mountain

« BEER »

Fremont Brewing
Bourbon Barrel-Aged
Dark Star

« CIDER »

Finnriver Farm
& Cidery Oak &
Apple

« SPIRIT »

Wishkah River Distillery
Thirteen Corners Virgin Cask
American Malt Whiskey

Recipe by
Executive Chef
Aaron Mooney
► PASSATEMPO TAVERNA
► WALLA WALLA, WA

SERVES » 6

INGREDIENTS

2 pounds beef chuck roll*
1 pound pork shoulder*
1 white onion
3 carrots, peeled
6 celery stalks, ends removed
10-12 garlic cloves, minced
2-3 tablespoons vegetable oil
½ cup tomato paste
1 cup red wine
3 tablespoons salt
2 tablespoons paprika
1 pinch chili flakes
1 tablespoon dried oregano
¼ cup red wine vinegar
1 cup canned diced tomatoes
2 cups milk
1 ½ pounds (1 ½ packages) uncooked pappardelle
2-3 tablespoons butter, to taste
Parmesan Reggiano, to taste

DIRECTIONS

Dice the chuck roll and pork shoulder into small chunks and place in a freezer for about 20 minutes. Dice the onions, carrots and celery, then mix with the meat and minced garlic. Put the meat and vegetable mixture through a meat grinder.

In a hot pan coated with vegetable oil, add the mixture and cook until the meat starts to caramelize. Add the tomato paste and red wine, cooking until reduced by half, about 5 minutes. Add the remaining ingredients except the pasta and thoroughly mix.

Turn the pot down to a very low simmer and cook for up to 6 hours, but no less than 2 hours. Stir often to make sure that nothing sticks to the bottom of the pot otherwise the Bolognese can scorch. When it’s done, the meat should have cooked for so long that it has basically melted into a sauce.

Cook the pappardelle, then toss the noodles directly into the Bolognese. Finish with butter and top with grated Parmesan Reggiano.

*Alternatively you can purchase medium or regular ground beef and ground pork. Combine with the diced vegetables prior to the cooking steps.

squash AND miso ramen



For those who find solace in a bowl of steamy ramen, Chef Andrea Carlson from Harvest in Vancouver's Chinatown details the recipe for one of her signature flavor-packed noodle soups. "Everyone loves warm broth during the cold winter months — it's nourishing and comforting," she says. "Ramen is a hearty meal that fills you up and warms you from the inside out, which we believe is the very definition of comfort food."

SERVES » 2

INGREDIENTS

6 inches kombu (edible kelp)
1 onion, sliced
2 garlic cloves, chopped
2 tablespoons diced ginger
2 tablespoons sesame oil
1 ½ cups red kurri or kabocha squash, peeled, de-seeded and cubed
Salt, to taste
½ cup miso
¼ cup soy sauce
10 ounces (1 package) uncooked ramen noodles
2 bunches watercress
2 teaspoons toasted white sesame seeds
1 sheet Nori, cut into 4 squares or julienned
Sesame oil, to taste

DIRECTIONS

Soak the kombu in 2 quarts of water for 3 hours.

In a large saucepan cook the onion, garlic and ginger in the sesame oil until soft. Add the squash and cook for a few minutes. Season with salt.

Add the kombu and the water it has been soaking in and bring to boil, then lower the heat and simmer until the squash is soft. Remove from the heat and add the miso. Remove the kombu and then blend until smooth. Season with soy sauce and more salt to taste.

Cook the ramen noodles in boiling water for 2 minutes then drain. Pour the squash sauce over the noodles, garnish with the watercress, sesame seeds, nori and sesame oil.

TRUFFLED

mac & cheese

To spotlight the most ethereal and elusive ingredient native to the Pacific Northwest, Marcelle Crooks from Little Bird Bistro in Portland shares her recipe for an ultra-comforting and decadently creamy truffled mac and cheese. "I love to serve this dish during the winter months because it warms the bones and the earthy truffle component complements the rich cheese," she says.



Recipe by
Chef de Cuisine
Marcelle Crooks
» LITTLE BIRD BISTRO
» PORTLAND

SERVES » 6

INGREDIENTS

1 pound (1 package) dry small elbow macaroni, cooked al dente
2 cups gruyere
2 cups aged sharp cheddar
2 cups raclette
Salt, to taste
Truffled béchamel (recipe follows)
Fresh truffles, optional

DIRECTIONS

Mix together all ingredients and place in a casserole dish. Bake covered at 375° F (190° C) for 30-45 minutes, checking to make sure the mixture is heated through and the cheese has melted. Remove the lid and continue baking until the casserole is golden brown on the top. Pull from the oven and shave fresh truffles to finish.

TRUFFLED BÉCHAMEL

1 yellow onion, diced
3 garlic cloves, thinly sliced
6 tablespoons unsalted butter
½ cup all-purpose flour
7 ½ cups whole milk, warmed with
1 ½ tablespoons white truffle oil
2 bay leaves
½ tablespoon salt

Sweat the onion and garlic in 2 tablespoon of butter, then add the rest of the butter. Once melted, add the flour and cook for about 5 minutes, making a roux. Add the hot milk (with the truffle oil) and bay leaves. Cook until it coats the back of the spoon; taste for salt and remove the bay leaves. Strain and set aside.

Matching Made Easy

Playing off the lusty aromas and umami flavor of Oregon truffles, we picked sips with equally earthy notes, plus a level of complexity to stand up to the thick and creamy béchamel.

« WINE »

R. Stuart & Co. Winery NV
Rosé d'Or Brut, Willamette Valley

« BEER »

Wolves & People Farmhouse Brewery
La Truffe

« CIDER »

2 Towns Ciderhouse Cidre Bouché

« SPIRIT »

Clear Creek Distillery Cherry Brandy
(Kirschwasser)

Recipe by Chef/Owner
Andrea Carlson
» HARVEST COMMUNITY FOODS
AND BURDOCK & CO. » VANCOUVER, BC

Partners in Crime

A delicate sip with just a kiss of sweetness will complement this salty, savory and thick broth-sauce, yet not overpower the balance of flavors.

« WINE »

Tantalus 2016 Riesling,
Okanagan Valley

« BEER »

Four Winds
Brewing Saison

« CIDER »

Salt Spring Wild
Cider Semi-Dry

« SPIRIT »

Long Table Distillery
Texada Vodka