



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club November 2013 Selections

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Roasted Vegetables with Dukka

Serves 6-8 as a side dish, or is delicious as a main course with polenta or cous cous.

Ingredients:

- 1 Red Pepper
- 2 Small Zucchini
- 1 Bulb Fennel
- 1 Red Onion
- 1 cup Butternut Squash
- ½ cup Olive Oil
- ¼ cup Verjus
- 2 Tbls Of Dukka
- 1 Tbls Flat Leaf Parsley
- Sea Salt
- Pepper

Preparation:

Pre-heat oven to 375

line a baking or roasting tray with parchment paper.

Dice all the vegetables a medium dice approximately 1" and toss with the olive oil, season lightly with the sea salt and pepper.

Spread the vegetables onto the baking tray making sure they are not crowded. Bake for 15 minutes. Remove the vegetables from the oven and deglaze the vegetables with the verjus.

Turn the oven to broil and cook for 3 minutes under the broiler. Remove from the oven and place on a large platter and sprinkle with the dukka and parsley.

