

KURTZ ORCHARDS

well flavoured



Asiago & Mushroom Pesto

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flavoured with Kurtz Asiago Tapenade

Ingredients

1 tablespoon (15 mL) extra virgin olive oil
2 ½ cups (625 mL) white mushrooms,
washed and cut in half
1 tablespoon (15 mL) Worcestershire sauce
1 tablespoon (15 mL) medium dry red wine
1 garlic clove, cut in half
¼ cup (60 mL) pine nuts
¼ cup (60 mL) **Kurtz Asiago Tapenade**
¼ cup (60 mL) extra virgin olive oil
½ cup (125 mL) packed fresh parsley leaves, washed
well and spun dry
1 pound penne pasta

Method

Cook pasta according to package directions. Heat oil in a skillet over moderately high heat. Add mushrooms and sauté with Worcestershire sauce and red wine.

Season with salt and pepper. Stir and simmer until liquid off the mushrooms is evaporated and mushrooms begin to brown, about 10 minutes. In a food processor puree mushroom mixture with garlic, pine nuts, **Kurtz Asiago Tapenade** and olive oil. Add parsley and pulse until parsley is chopped fine. Spoon mushroom pesto over hot pasta and stir. Continue adding pesto and toss. Best enjoyed warm. Serves 6.

The Kurtz family focus on offering uniquely made farm to table food solutions and introduce customers to an abundance of rich, authentic country flavours from the ground up; jam, jelly, spreads, butters, sauces, dips and dressings of guaranteed origin and quality.

Visit the website for more recipes.

www.kurtzorchards.com

Kurtz Orchards Farm and Gourmet Marketplace

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Kurtz Culinary Food Shops

- 38-40 Queen St, P O Box 457, Niagara-on-the-Lake, ON, CANADA, L0S 1J0 905-468-3815
- Bayview Village, 2901 Bayview Ave, Toronto, ON, CANADA, M2K 1E6, 416-250-1811
- South-east corner of Ocean Ave and San Carlos, Carmel-by-the-Sea, CA, USA 93921, 831-625-5267