

BOTASEA

Calamari in Umido on Green Onion Bruschetta paired with Botasea Rosato di Palmina 2008

2lbs Calamari rings, or Calamari steak cut into 1" squares
½ cup olive oil
10 garlic cloves, peeled
½ tablespoon red pepper flakes
1 teaspoon fresh thyme, chopped
1 cup white wine
16oz peeled whole tomatoes, crushed by hand
Salt & pepper
2 bunches green onions, trimmed
2 tablespoons marjoram leaves
6 slices Italian peasant bread

1. Place the calamari, ¼ cup oil, garlic, red pepper flakes, thyme, wine and tomatoes in a large saucepan and bring to a boil. Lower the heat and simmer for an hour.
2. Preheat the broiler.
3. Grill the green onions until they are wilted. Set aside to cool then chop roughly. Combine with the remaining olive oil and marjoram.
4. Toast the bread then spoon the green onion mixture over the bread. Season the calamari and divide between six bowls and top each with the bruschetta.

