



Linguini with Saffron Quail paired with Chambourcin

Ingredients:

4 Quail
Fresh herbs: chevril, sage, rosemary, sweet basil-minced
1lb of fresh linguini (or style of your choice)
1 chopped leek
4 chopped radishes
2 diced shallots
Pinch of saffron
1 tbsp. of extra virgin olive oil
½ cup of Chambourcin wine
¾ cup of Locatelli cheese-grated
Salt and pepper for seasoning

Instructions:

Wash the quail inside and out under cold running water, then pat thoroughly dry with kitchen towels. Choose a sauté pan that can contain all the quail in one layer. Put in the oil and turn on the heat to medium high. When the oil is hot, add the quail. Brown on all sides, then remove them from the pan. Leave the heat turned on.

Add the chopped onion, leeks, radishes and fresh herbs and cook for a minute or two, stirring frequently. When the vegetables have become lightly colored, return the quail to the pan, adding salt and pepper.

Turn the birds over a few times, and after 2 or 3 minutes, add the wine. Let the wine bubble for a minute or less, then turn the heat down to medium low and put a lid on the pan.

When the quail have cooked for 20 minutes, turn the and put the lid on the pan, setting it slightly ajar; and cook until the quail meat comes easily off the bone, another 25 minutes or so. Using a slotted spoon, remove the quail from the pan, and as soon as they are cool enough for you to handle, remove the skin and take the meat off the bone.

Return the meat to the pan, and turn it in the pan juices for a minute or two over low heat. Toss the pasta with the entire contents of the pan, adding freshly grated Locatelli cheese.