



Bottled with love, for the joy of living

BUTTERNUT SQUASH ENCHILADAS WITH MOLE PAIRED WITH 2017 RESERVE, CASSATA VINEYARDS SONOMA VALLEY

INGREDIENTS

1 small butternut squash, peeled, diced
Oil, salt and pepper
1 14-ounce can black beans, rinsed, drained
6 ounces crumbled queso fresco cheese
6–8 corn or flour tortillas

MOLE SAUCE

15 ounce can tomato sauce
4 cloves garlic
½ an onion- rough diced
½ cup water
1 tablespoon soy sauce
2–3 chipotle chilies in adobo sauce & 1 tbsp adobo sauce

INSTRUCTIONS

Preheat oven to 425F and peel the squash - cut in half & scoop out seeds. Dice into ¾-inch cubes & put on sheet pan & drizzle with olive oil, sprinkle with salt & pepper & stir. Roast in oven for 20 minutes.

For mole, add all ingredients except chocolate and tahini to a blender and mix until smooth. Put mixture in a small pot, bring to a simmer, cover & cook 7-8 mins. Stir in tahini sauce & chocolate until melted & combined. Taste, adjust salt & sweetness to preference; turn off heat & set aside.

Warm tortillas until soft & pliable, then stack. Begin saucing the 9 x 13 olive oil-greased baking dish by brushing a third of the mole sauce to coat the bottom.

To build your enchiladas, fill each tortilla with 2-3 tbsp queso, ¼ cup squash and ⅛ cup beans. Roll & place seam side down in dish. When you have filled the dish, brush a thick layer of mole over the top.

Cover with foil & bake at 375F for 20-25 mins. Uncover & bake for 5-10 more mins, adding extra mole. Pull from oven, sprinkle with more queso, toasted sesame seeds, avocado, pumpkin seeds & fresh cilantro.

Serve with a dollop of sour cream.

Dare to Pair!

With rich, chocolatey, molasses-like flavors, this wine will sing with mole sauce and the semi-sweetness of the squash, emphasizing the wine's sweet oak and concentrated fruit flavors, while the protein richness of the black beans will serve to tone the medium-plus tannin in this very special Cabernet Sauvignon-focused reserve blend.

2 tsp chili powder
2 tsp cumin
2 tsp coriander
1/2 teaspoon cinnamon
½ tsp salt and Pepper, more to taste
3–4 tablespoons sesame tahini paste
2 ounces dark chocolate bittersweet