



Scarlett Wines

2023 THE PENNANT ESTATE RED

Farro-Stuffed Acorn Squash

with Mushrooms, Hazelnuts & Dried Cherries

VEGETARIAN

Farro, mushrooms and hazelnuts echo Rutherford's earthy, dusty character; dried cherry provides a savory bridge to the wine's red and briary fruit.

Serves 6 • Prep 25 min • Cook 55 min

INGREDIENTS

- 3 acorn squash, halved and seeded
- 3 tbsp olive oil, divided
- 1 cup farro
- 3 cups vegetable broth
- 12 oz cremini mushrooms, chopped
- 1 shallot, minced
- 2 tsp thyme leaves
- ½ cup dried tart cherries
- ½ cup toasted hazelnuts, chopped
- ½ cup crumbled goat cheese
- Salt and black pepper

DIRECTIONS

- ① Heat oven to 400°F. Brush squash with 1 tablespoon oil, season and roast cut-side down until tender, 35–40 minutes.
- ② Simmer farro in broth until tender, 25–30 minutes; drain.
- ③ Heat remaining oil in a skillet. Brown mushrooms, then add shallot and thyme; cook 3 minutes.
- ④ Stir in farro, cherries and hazelnuts. Season well. Turn squash cut-side up and fill generously.
- ⑤ Bake 10 minutes more. Finish with goat cheese and thyme.

POUR & DECANT

Serve the dish warm and decant the wine for about 60 minutes to open its darker fruit and spice.