

Limited Edition 2011 Risotto Recipe

The Wine: January - Washington Meritage

The Food: Risotto by Ka-Wai Wong Executive Chef, Chimo Hotel. As sampled at our Wine and Food Pairing Event 3-November-2011

Ingredients

½ cup fresh mix of wild mushrooms
1 cup risotto rice (7-oz/200g)
5-6 cups chicken stock (40-48 fl oz/ 1.14- 1.36 litres)
¼ cup diced onion
Fresh Parmesan – to taste
Salt and pepper – to taste

Basic method for making any risotto (Jamie Oliver)

Heat the stock.

In a separate pan heat olive oil and add onion, pinch of salt. Sweat the onion for about 3 minutes.

When the onion has softened, add the rice. Turn up the heat. From now on, you cannot leave the pan (make sure you have your glass of wine handy!)

While slowly stirring, continuously, you are beginning to fry the rice. You don't want any colour, so turn the heat down if too high. Keep the rice moving, and after about 2 or 3 minutes it will begin to look translucent as it absorbs the flavours of your base.

Add your first ladle of hot stock; turn down heat to high-ish simmer. You don't want to boil the heck out of the rice as this will cook the outside and leave the inside tough.

Once the stock is absorbed, add the chopped mushrooms.

Keep adding ladlefuls of stock to the rice, stirring and allowing each ladleful to be absorbed before adding the next. This will take about 15 minutes for each ladleful.

When all the stock is absorbed, add most of the Parmesan cheese, saving a little to sprinkle on the top.