



## *Parmesan Risotto paired with Chardonnay Reserve 2016*

### Ingredients

- 8 cups chicken broth, low sodium
- 2 Tbsp. olive oil
- 1 shallot, diced
- 1 garlic clove, minced
- 2 Tbsp. butter
- Salt and pepper
- 2 cups Arborio rice
- ½ cup Chardonnay Reserve 2016
- ½ cup fresh Parmesan cheese, grated
- ¼ cup parsley, coarsely chopped

### Preparation

1. Heat the chicken broth in a medium saucepan and keep warm over low heat.
2. Coat a saucepan with olive oil and 1 Tbsp. of butter. Sauté the shallot and garlic clove. Add the rice and stir quickly until it is well-coated and opaque. Stir in wine and cook until it is nearly all evaporated.
3. Now, with a ladle, add 1 cup of the warm broth and cook, stirring, until the rice has absorbed the liquid. Add the remaining broth, 1 cup at a time. Continue to cook and stir, allowing the rice to absorb each addition of broth before adding more. The risotto should be slightly firm and creamy, not mushy. Stir in Parmesan cheese, cook briefly until melted. Finish off by stirring in remaining Tbsp. of butter. Season with salt and pepper to taste. Garnish with parsley, serve immediately.

\*Serves: 4-6

\*\*A wooden spoon is a must for making great risotto (and patience)

\*\*\*If desired, stir in optional vegetable before the parmesan and butter, such as sautéed mushrooms or frozen peas