

Musakhan spiced Eggplant and Tomato Risotto paired with Davis Estates Zephyr

INGREDIENTS:

Eggplant Risotto

1 pound eggplant diced into ½ inch cubes
4 tablespoons olive oil
2 teaspoons Musakhan spice mix
1 cup onion, finely diced
2 garlic cloves, minced
2 teaspoon thyme, chopped fine
1 tablespoon Musakhan spice mix (recipe at bottom)
1 ½ cups arborio rice
½ cup dry vermouth
6 cups tomato broth (recipe at bottom)
Salt and pepper to taste
⅓ cup Parmesan cheese, grated
1 tablespoon butter
2 Ricotta Salata, grated fine on zester
6 sprigs of mint, leaves chiffonade

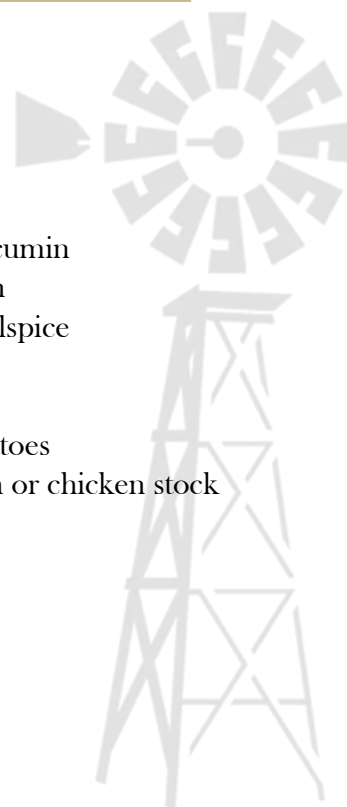
SERVES: 4 to 6

Musakhan Spice Mix

5 tablespoons sumac
1 tablespoon ground cumin
2 teaspoons cinnamon
2 teaspoons ground allspice

Tomato Broth

3-pounds cherry tomatoes
6 cups vegetable broth or chicken stock
Salt to taste



METHOD:

Musakhan Spice Mix

- Combine the above spices in a small bowl and stir to blend well.

Tomato Broth

- Place above ingredients in blender and blend until smooth. Taste and adjust seasoning if needed.
- Pour into a medium pot and bring to a simmer. Keep at a low simmer as you cook risotto.

Eggplant Risotto

- Preheat the oven to 425°F.
- In a large bowl toss eggplant with 2 tablespoons olive oil. Place eggplant on a sheet tray and sprinkle with 2 teaspoons Musakhan, salt and pepper.
- Place in oven and bake for 15 to 20 minutes until just starting to brown, stirring halfway through. Remove from oven and set aside.
- Heat 2 tablespoon of olive oil in a large skillet and add the onion.
- Cook, stirring often, about 5 minutes then add the garlic.
- Cook, stirring, until the mixture is fragrant, about 30 seconds.
- Stir in thyme, 1 tablespoon Musakhan spice and rice. Cook stirring often and coating rice in oil and spices for about 1 minute.

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- Add vermouth and stir. cook until vermouth evaporates.
- Begin adding the simmering tomato broth, a couple of ladleful at a time. The stock should just cover the rice and should be bubbling.
- Stir often, as the broth is absorbed by the rice add another ladleful. Continue to stir and add ladleful of broth for about 15 to 20 minutes. The rice should be cooked through yet have a pleasant chewiness to it.
- Once the desired texture is achieved add one more ladle of broth, the eggplant, parmesan, and butter stirring well.

To Finish

In a warm shallow bowl, add your Musakhan spiced Eggplant and Tomato Risotto, Garnish with Ricotta Salata and mint. Serve immediately with a glass of Zephyr.