

# Zephyr 5 Spice Eggplant and Tomato Risotto paired with Davis Estates Cabernet Franc

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## INGREDIENTS:

### Zephyr 5 Spice Eggplant

1 pound eggplant, diced into ½ inch cubes  
2 tablespoons olive oil  
2 teaspoons Zephyr 5 Spice

### Tomato Broth

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

### Garnish

2 tablespoons Ricotta Salata, grated fine on zester  
Or any type of hard sheep's milk cheese  
6 sprigs of mint, leaves chiffonade

SERVES: 4-6

### Tomato Risotto

2 tablespoons olive oil  
1 cup onion, finely diced  
2 garlic cloves, minced  
2 teaspoons thyme, chopped fine  
1 tablespoon Zephyr 5 Spice  
1 ½ cups arborio rice  
½ cup dry vermouth  
6 cups tomato broth (recipe included)  
Salt and pepper to taste  
⅓ cup Parmesan cheese, grated  
1 tablespoon butter  
2 tablespoons Ricotta Salata, grated fine on zester  
6 sprigs of mint, leaves chiffonade

## METHOD:

### Zephyr 5 Spice Eggplant

- Preheat the oven to 425°.
- In a large bowl toss eggplant with 2 tablespoons olive oil. Place eggplant on a sheet tray and sprinkle with 2 teaspoons Zephyr 5 Spice.
- Place in oven and bake for 15 to 20 minutes until just starting to brown, stirring halfway through. Remove from oven and set aside.

### Tomato Broth

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

### Tomato Risotto

- Heat 2 tablespoons of olive oil in a large skillet and add the onion. Cook, stirring often, about 5 minutes, add the garlic. Cook, stirring until the mixture is fragrant, about 30 seconds, then stir in thyme, 1 tablespoon Zephyr 5 Spice and rice. Cook stirring often and coating rice in oil and spices for about 1 minute. Then stir in the vermouth and cook until it evaporates.
- Begin adding the simmering tomato broth, one 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. You may not use all the broth.

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- Once the desired texture is achieved add one more ladle of broth, the cooked eggplant, parmesan and butter stirring well.

**To Finish**

On a warm plate, dish your risotto and Garnish with Ricotta Salata (or any type of hard sheep's milk cheese) and mint. Add your favorite fresh green salad to add another wonderful layer to this meal.