

Green Garlic Risotto

paired with Davis Estates Sauvignon Blanc

INGREDIENTS:

Risotto

6 cups vegetable broth (low sodium)
4 tablespoons unsalted butter, divided
3 stalks of green garlic, finely chopped
(white and pale green parts)
Pinch of salt and pepper
1 cup Arborio Rice
½ cup dry white wine, Sauvignon Blanc
1 cup baby arugula
2 tablespoons freshly grated parmesan cheese
Salt and pepper to taste
¼ cup of mascarpone

SERVES: 4

Green Garlic Puree

Green garlic, (green parts from the 3 stalks in Risotto)
½ teaspoon of salt
¼ cup of water
2 tablespoons parsley, blanched

Garnish

Fresh Herbs, (parsley, basil, chervil, tarragon)
Parmesan cheese

METHOD:

Risotto

- In a medium saucepan, bring the vegetable broth to a simmer, then reduce the heat to low and keep warm.
- In a large heavy bottom pot, heat 2 tablespoons of butter over medium high heat. Add the green garlic and a hefty pinch of salt and pepper.
- Cook, stirring often, until fragrant and tender, about 3 minutes. Then add the rice and cook, stirring constantly for about 1 minute.
- Add the dry white wine and stir until it evaporates, about 2 minutes.
- With ladle add about 1 cup of warm broth. Cook, stirring often, until broth is absorbed, about 4 minutes.
- Keep adding broth 1 cup at a time and reducing until the rice is tender but still all dente and sauce is creamy, for about 20-25 minutes.
- Stir in the arugula, the remaining 2 tablespoons of butter, parmesan cheese and mascarpone. Season to taste with salt and pepper and stir until everything gets combined.

Green Garlic Puree

- Roughly chop the parsley and green garlic. Add to a blender with salt and water then puree until it is the consistency of a smooth runny pesto.

To Finish

Place risotto in the middle of each small serving bowl, top with a spoonful or drizzle of green garlic puree, sprinkle some parmesan and garnish with fresh herbs. Serve promptly with a chilled glass of crisp Sauvignon Blanc.

