



WINERY & VINEYARDS™

*Risotto with Leeks, Peas & Crab Legs*

*To Accompany Alma Rosa 2008 Chardonnay Santa Barbara County*

*By Chris Burroughs, Tasting Room Manager*

2 leeks, cleaned and sliced

¾ cup fresh (or frozen, thawed) peas

6 tablespoons olive oil

1 cup minced onion

2 tablespoons minced shallots

2 cups Arborio or Carnaroli Rice

1/2 cup dry white wine (Alma Rosa Chardonnay)

6 cups chicken stock

2 tablespoons butter, cut into bits

1/2 cup freshly grated Parmigiano-Reggiano Cheese

Freshly Ground Pepper

Enough cooked crab legs to make everyone happy

In 3 tablespoons of oil sauté leeks until tender and just slightly caramelized. Season to taste with salt and pepper and set aside.

Sauté onions and shallots in olive oil until golden. Add rice and stir, to coat with oil. Add wine and stir until almost evaporated. Add 1/2 cup heated chicken stock and stir well. Cook, stirring constantly, until all liquid is absorbed. Continue to add stock in 3/4 cup increments and cook until each successive batch has been absorbed, stirring constantly until rice mixture is creamy and "al dente". In the last addition of stock, add reserved leeks, and the peas.

Remove from heat, stir in butter and half of the grated cheese. Season with salt and pepper. Serve immediately, top with additional grated cheese if desired. Pile the crab legs on the plates with the risotto. Garnish with fresh parsley and/or basil leaves.

*Option:* Make a beurre-blanc sauce (using the Chardonnay) to serve with the crab legs.

*Another Option:* Use asparagus in addition to, or instead of, other vegetables.