



WINERY & VINEYARDS™

*Carrot-Ginger Risotto & Snow Peas with Sesame*

*To Accompany Alma Rosa 2009 Chardonnay*

*El Jabali Vineyard, Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

For broth:

4 cups chicken or vegetable stock

2-inch piece ginger sliced into “coins”

2 scallions chopped green parts only (reserve white parts)

1/2 cup fresh orange juice

Bring to boil, simmer about 1/2 hour. Strain solids out, keep stock on simmer.

In your rice or risotto pot, heat a little oil... add:

2 scallions chopped white parts only

1 large handful diced peeled carrot

2 tsp fresh grated ginger

1 Tbsp fresh grated orange zest

Once it's all “going” (about 5 minutes) add 1 1/4 cup Arborio or carnaroli rice and let it roll until nice and “glaze-y” (a couple minutes). Now throw in 1/4 cup mirin and cook til nearly evaporated. Add stock, a cup at a time, stirring frequently until absorbed, then add another. Keep going until your risotto is creamy and al dente. Stir in a tablespoon of plain Greek-style yogurt to add extra creaminess.

Garnish, if desired, with additional scallions and orange zest.

You can serve the risotto as your “main” course, or feel free to do some kind of protein with it (scallops, shrimp, chicken, pork, etc.).

Really good also with a sauté of pea pods garnished with sesame oil and toasted sesame seeds.