

PINOT NOIR

Mushroom and Shallot Risotto with Peas and Asparagus

THE ELEGANTLY SPICY PORTILLO PINOT NOIR IS PERFECTLY SUITED FOR EARTHY MUSHROOMS AND ASPARAGUS. PORTILLO PINOT NOIR'S SILKY TANNINS CUT THE CREAMINESS OF RISOTTO WITHOUT COVERING THE DELICATE AND DELICIOUS FLAVORS.

SERVES EIGHT

PREP TIME: 10 MINUTES | COOK TIME: 30 MINUTES | READY IN: 40 MINUTES

Ingredients:

- 5 cups vegetable stock
- 1 ½ tablespoons olive oil
- 3 cups mixed mushrooms, sliced
- 1/3 cup shallots, finely diced
- 1 ½ cups arborio rice, uncooked
- 1 clove garlic, minced
- 1 cup Portillo Pinot Noir
- 1 teaspoon dried thyme
- 3 cups asparagus, cut into 2" pieces
- 1 cup fresh or frozen peas, thawed
- 3 tablespoons grated Parmesan cheese, plus more for sprinkling
- Salt and pepper, to taste

Method:

1. In a large saucepan, heat stock and water to a simmer; keep hot.
2. Meanwhile, in a large Dutch oven, heat oil over medium high heat. Add mushrooms and shallots and cook, stirring, for approximately 5 minutes, or until tender. Add rice and garlic and stir for an additional 1 to 2 minutes to thoroughly coat rice.
3. Add wine and thyme to rice mixture and stir, simmering, until all wine is absorbed. Add stock mixture, a 1/2 cup at a time, stirring until each addition is absorbed. Continue adding stock and stirring until the rice is tender, but firm to the bite, and the mixture is creamy.
4. Add asparagus, peas and Parmesan cheese and heat through until vegetables are bright green, 1-2 minutes.
5. Season to taste with salt and pepper and more parmesan, if desired. Serve immediately, accompanied by Portillo Pinot Noir. Enjoy!

OTHER GREAT PINOT NOIR PAIRINGS    

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