



## **Chanterelle Risotto**

*Pairs With Ramey Wine Cellars 2011 Chardonnay, Platt Vineyard, Sonoma Coast*  
4 to 6 servings

### Ingredients

2 Tbsp Butter  
2 Ounces Pancetta, Small dice  
½ Cup shallots, minced  
2 Cloves garlic, minced  
1 Pound Chanterelle Mushrooms, Cleaned and cut in 1 inch cubes  
½ Cup Red Wine  
5 Cups Chicken Stock  
1 ½ Cup Arborio Rice  
½ Cup Pecorino Cheese, Grated  
Salt and Pepper to Taste

### Method

In a medium Saucepan heat the butter over med high heat and brown the pancetta. Add the shallots and garlic and cook until translucent. Add the chanterelles and cook 5 minutes, stirring often. Remove the mushrooms with a slotted spoon and reserve. Pour the wine in the pan and deglaze. Cook until reduced in half. Add the rice and cook for 2 minutes stirring.

Meanwhile heat the stock in a saucepan. When rice has cooked for its 2 minutes, add a ladle of the hot chicken stock. Stir into the rice and reduce heat to medium. Keep adding ladlefuls of stock, and stir often. It should take about 25 minutes to add all of the stock and the rice should be tender but firm to the bite. Use more stock if necessary. Stir in the pecorino and reserved mushrooms. Add salt and pepper to taste. Eat immediately. Makes 4 main course servings or 6 appetizer servings.

*Recipe Courtesy of Maegen Loring  
Food & Beverage Manager, The Chardonnay Symposium  
Maegen Loring Catering*