



Saffron Risotto with Sauvignon Blanc

Don't be intimidated by the name of this dish. This risotto is a synch to make and will impress even the toughest critic. Listed below is just a basic recipe, but once you get the hang of making this dish you can play around with the ingredients and add your own unique twist. Serve it with a crisp glass of Cinque Stelle Sauvignon Blanc. The Sauvignon Blanc offers a great balance of acid and fruit that compliments, and does not over power the flavors of this particular dish. We can guarantee once your guests try it they will be begging you for the recipe.

Ingredients

2 ½ quarts low-sodium broth
4 tablespoons unsalted butter
1 medium shallot, minced
½ teaspoon saffron threads
3 ¼ cups Arborio rice
1 ½ cups Cinque Stelle Sav. Blanc
½ cup freshly grated Parmigiano-Reggiano cheese
Salt and pepper



Directions

1. Begin by soaking saffron threads in ¼ cup of the Sav. Blanc wine. This will make the saffron less bitter.
2. Then in a sauce pan begin heating the chicken stock over medium heat.
3. Meanwhile, add 2 tablespoons butter to a large, deep skillet over medium heat. Add the minced shallot and cook until translucent (1 minute).
4. Add Arborio rice to skillet. Let cook for a few minutes until rice looks slightly toasted.
5. Add white wine and saffron. Cook for a few minutes until the rice soaks up the wine and the alcohol begins to dissipate.
6. Then add enough hot stock to cover the rice (about 1 1/2 cups) and bring to a boil, stirring. Reduce the heat to moderate. Cook, stirring the rice constantly, until the stock has been absorbed. Continue adding the stock, 1 1/2 cups at a time, and stirring until it is absorbed before adding more; the risotto is done when the rice is just tender and the liquid is thick, about 25 minutes total.
7. Remove the risotto from the heat and stir in the remaining 2 tablespoons of butter and the cheese. Season the risotto with salt and pepper and serve with a glass of Sav. Blanc!