



SAFFRON AND BASIL
RISOTTO

Trefethen

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INGREDIENTS

- 1/2 cup shallot, finely minced
- 1 Tbsp canola oil
- 2 cups carnaroli rice
- 1/2 cup dry white wine
- 6 cups chicken stock
- pinch of saffron
- 1/2 cup piave vecchio or
parmigiano-reggiano, grated
- 2 Tbsp flat leaf parsley, finely chopped
- 2 Tbsp thai basil, finely chopped

PROCEDURE

1. Bring stock to a boil then reduce heat to a simmer.
2. In a separate pot, heat canola oil over medium heat and sweat the shallot until it is translucent but do not allow it to brown. Add the rice to the shallot and stir together for 30-45 seconds. Crumble saffron into the rice then carefully pour in the wine and allow it to reduce by half.
3. While continually stirring, begin adding stock one cup at a time, allowing it to be completely absorbed before adding more. Continue adding stock until the rice is al dente.
4. Turn off the heat and add cheese, parsley, basil, butter, and olive oil to rice. Stir all together until the butter is melted. Adjust consistency by adding more stock if needed. Season with salt and pepper before serving.

TREFETHEN WINE PAIRING

Cabernet Franc: Concentrated aromas of black cherries with subtle earthy notes and a hint of black pepper. On the palate, a beautiful balance of dark ripe fruit and fine tannins leads to a long and expansive finish.