

Cana's Feast

WINERY

CORN RISOTTO WITH TOMATO CONFIT & BASIL-PARSLEY GREMOLATA

PAIRED WITH 2012 MOURVÈDRE, YIELD: 8 SERVINGS

INGREDIENTS:

1 TABLESPOON OLIVE OIL
½ CUP YELLOW ONION, DICED
½ CUP ARBORIO RICE
1 CUP WHITE WINE
4 CUPS VEGETABLE OR CHICKEN STOCK
HEATED FOR 45 MINUTES WITH CORN COBS
4 CUPS CORN, CUT OFF COB, PUREE 2 CUPS
½ CUP PARMESAN CHEESE
1 TABLESPOON FRESH PARSLEY, CHOPPED
2 TABLESPOONS BUTTER, CUT IN SMALL PIECES
2 OUNCES BASIL-PARSLEY GREMOLATA
2 OUNCES TOMATO CONFIT
SALT AND PEPPER TO TASTE

METHOD:

1. Heat the butter and olive oil in a heavy sauté pan.
2. Add the onion and cook until clear (do not brown).
3. Add the arborio rice and cook until it browns slightly and has absorbed the oil, about 3 minutes.
4. Add the wine and stir until it is absorbed then begin adding the hot stock 1 cup at a time. Stirring constantly until absorbed before adding additional stock to the rice. This process will take 20 minutes or so. Use as much stock as needed to reach the proper consistency.
5. When the rice is al dente (to the tooth, tender with a firm center), add the corn and corn puree and stir until heated.
6. Remove the pan from the heat, and add the butter and cheese. Season with salt and pepper.
7. Garnish with Tomato Confit and Basil-Parsley Gremolata and serve immediately.

Recipes by Chef Wendy Bennett of Wine Country Cooking Studio. Tomato Confit adapted from Thomas Keller's "Bouchon" (Artisan, 2004).
www.winecountrycookingstudio.com

TOMATO CONFIT

Yield: 1½ Cups

INGREDIENTS:

12 FRESH PLUM TOMATOES
½ CUP EXTRA-VIRGIN OLIVE OIL
2 TEASPOONS FRESH THYME, MINCED FINE
COARSE SALT AND FRESHLY GROUND PEPPER

METHOD:

1. Preheat oven to 250°F. Bring a large saucepan of water to a boil. With a sharp paring knife, cut out and discard stem end of each tomato; score opposite end. Place the tomatoes in a large bowl.
2. Pour boiling water over the tomatoes; let sit until skin is easily peeled, about 15 seconds. Drain tomatoes, and cover with ice.
3. Peel the tomatoes when cool enough to handle. Halve lengthwise and place, cut-side up, on a parchment paper-lined baking sheet. Drizzle with olive oil; season with salt, pepper, and thyme.
4. Roast until tomatoes are dried halfway through, about 5 to 6 hours. Let stand until cool. Transfer tomatoes to a storage container; pour oil from baking sheet over the top. Refrigerate for up to 1 week.

BASIL-PARSLEY GREMOLATA

Yield: 2 Ounces

INGREDIENTS:

1 LEMON, ZESTED
1 CLOVES GARLIC, CRUSHED
2 TABLESPOON PARSLEY
2 TABLESPOON BASIL
1 TEASPOON OLIVE OIL
¼ TEASPOON SALT
⅛ TEASPOON BLACK PEPPER

METHOD:

1. Thoroughly combine all ingredients in a food processor.
2. Refrigerate for at least one hour before serving.