

GRILLED RADICCHIO, FONTINA AND ROASTED RED PEPPER RISOTTO

Paired with 2014 Nebbiolo

RISOTTO INGREDIENTS

RECIPE SERVES 4

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| 1 Head Radicchio Lettuce | 1 Cup Short-Grain Italian Rice,
<i>such as Arborio, Carnaroli, or Vialone Nano</i> |
| 1 Tbsp Olive Oil, <i>to drizzle on cut radicchio</i> | 1 Cup Dry White Wine |
| 5-6 Cups Vegetable Stock | ½ Cup Roasted Red Peppers, <i>diced</i> |
| 2 Tbsp Butter | 1 ½ Cups Fontina Cheese, <i>shredded</i> |
| 2 Tbsp Extra-Virgin Olive Oil | ¼ Cup Butter, <i>cubed</i> |
| 1 ½ Cups Onion, <i>finely chopped</i> | Salt and Pepper, <i>freshly ground</i> |
| 2 Garlic Clove, <i>minced</i> | |
| Kosher Salt | |

METHOD:

1. Preheat a grill or grill pan. Cut the radicchio into 8 wedges through the core. This will hold each piece together while grilling.
2. Drizzle the cut radicchio with olive oil and season with salt and pepper. Grill each piece of radicchio on the grill until slightly charred and wilted. About 1-2 minutes. Set aside.
3. In a medium saucepan over medium low heat, heat the stock to a simmer (180°F). The stock must be hot before adding it to the risotto during the cooking process. (The amount of stock needed for the dish can vary.)
4. In a large sauté pan over medium-high heat, melt the butter with the olive oil.
5. Add onion, garlic, and a pinch of salt; cook, stirring occasionally, until onion is slightly softened and aromatic.
6. Add rice, and stir until it absorbs the butter/oil and the rice is slightly toasted, about 3 minutes.
7. Add the wine, and cook while stirring until wine has been absorbed by the rice.
8. Add enough hot stock (about 1 cup) to just cover rice and continuously stir while cooking until almost all of the stock is absorbed.
9. Continue adding stock, ¾ cup at a time, and continuously stirring. It is important to wait for each addition of stock to be absorbed before adding the next bit of stock.
10. Continue this process until rice is tender but still slightly firm in the center, 20 to 25 minutes.
11. Add roasted red pepper and stir to combine.
12. Add fontina cheese and stir until melted. Remove risotto from heat.
13. Stir in butter and season with salt and pepper.
14. Serve on a warm plate topped with grilled radicchio.