

Cana's Feast

WINERY

Bacon Risotto Cakes with Morel Mushroom Sauce

SERVE WITH 2009 PINOT NOIR MEREDITH MITCHELL

RISOTTO CAKES

- 4 slices of ¼-inch thick bacon, cut into ¼-inch dice
- 2 cups water
- Kosher salt and freshly ground black pepper
- 1 cup Arborio rice
- 2 eggs, lightly whisked
- 1/3 cup grated Parmigiano-Reggiano

Place a small skillet over medium-high heat, add the bacon and cook until browned (about five minutes). Remove the bacon from the pan with a slotted spoon and drain on paper toweling. Discard the rendered fat. As the bacon cooks, bring the water to a boil in a small saucepot and season with ½ teaspoon salt. Add the rice to the boiling water, reduce the heat to low, cover the pot and cook for twenty minutes. Remove the pot from the heat and uncover. Let the rice sit for 5 minutes. Working quickly, stir in the whisked eggs and Parmigiano, add the bacon, season with freshly ground black pepper and stir to combine. Allow the rice mixture to sit at room temperature until cool enough to handle, about 20 minutes.

Divide the rice mixture into 8 equal portions and roll each into a ball. Using the palms of your hands, gently press each ball into a cake making sure the surface of both sides are flat to ensure even coloring when you cook the cakes. Place the cakes on a plate and cover with plastic wrap. Refrigerate until needed. The cakes may be made up to 3 days in advance.

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MOREL MUSHROOM SAUCE

½ oz. dried porcini mushrooms, ground in a spice grinder to a powder

¾ cup mushroom or vegetable stock

¼ teaspoon fresh thyme leaves, minced

Extra virgin olive oil, as needed

1 tablespoon butter

1 large shallot, diced

Kosher salt and freshly ground pepper

¾ pound fresh morel mushrooms

½ pound fresh crimini mushrooms

¾ cup heavy whipping cream

Pea shoots or other spring green to garnish such as chervil or maché

Place the porcini powder and stock in a small saucepot over medium-high heat, bring to a boil and add the thyme. Reduce the heat and simmer for 5-7 minutes or until the mixture has reduced by 1/3. Reserve until needed.

Place a large heavy skillet over medium heat, add two tablespoons of olive oil and the butter. When the butter has melted, add the shallot, season with salt and pepper and cook for 3-4 minutes or until soft. Add the morel and crimini mushrooms and season with a bit more salt. Cook for 5 minutes, or until the mushrooms give up their juices. Increase the heat to medium high, add the porcini stock and cook for 4 minutes then add the cream and cook until the liquid reduces and thickens enough to coat the back of a spoon. Turn off the heat and keep warm.

Heat a large non-stick skillet over medium-high heat and add just enough oil to fill the bottom of the pan. When the pan is hot, add the cakes and cook for 6 minutes or until the bottom is browned and crispy. Turn the cakes and cook the other side until browned.

To serve: Spoon the mushroom sauce evenly in the center of 8 salad plates, place a cake in the center of the sauce and garnish the top of the cake with the pea sprouts.