

PANCETTA RISOTTO
BY PASCAL CHUREAU OF ALLIUM BISTRO
the Perfect Pairing for
WilliKenzie Estate 2010 Clos Marco Chardonnay

Ingredients:

3 cups carnaroli rice
2 cups sweet corn
1 cup heirloom tomatoes
¼ pound pancetta
¼ cup onion
3 T. butter
¼ cup crème fraiche

1 cup maple syrup
¼ cup Muscatel vinegar
½ teaspoon tarragon
7 cups chicken stock
½ cup parmigiano
salt to taste
Szechuan pepper to taste



COOKING INSTRUCTIONS

In a sauce pot, bring the chicken stock to a boil and then let simmer until needed. In a pot, sweat the onions and garlic in the butter. Add the rice, then the white wine. Add the chicken stock, 2 cups at a time, stir slowly until all the stock is incorporated, then repeat. Keep tasting the risotto constantly to be sure to get the desired texture from the rice. The grains of rice should have a slight crunch in the middle. When the rice is cooked, add the cheese, crème fraiche, salt and Szechuan pepper.

For the Maple Gastrique - In a sauce pan reduce the vinegar by half, then add the maple syrup. Reduce until the mixture is thick.

For the Sweet Corn - Dice the pancetta and cook slowly until crispy, remove from the pan. Cook the corn in the pancetta fat until tender. Combine the bacon, corn and the tarragon.

For the Tomatoes - Dice the tomatoes and sweat in whole butter for 2 minutes, add to the corn.

Place the corn mix on the bottom of the plate in a ring mold, then add the cooked risotto on top. Drizzle the maple gastrique around the risotto.