

# QUAILHURST PINOT NOIR RISOTTO WITH WHITE TRUFFLE BUTTER AND PARMESAN BROTH

## *Vineyard Recommendation:*

*With this recipe, drink the same red wine used for making risotto,  
the award-winning Quailhurst Pinot Noir*

### **Parmesan broth**

1 tablespoon unsalted butter  
1 small leek (white part only), chopped  
1 small fennel bulb, chopped  
1/2 onion, chopped  
1/2 head of garlic, halved crosswise  
1 tablespoon tomato paste  
1 1/2 pounds Parmesan cheese rinds, broken into 3-inch square pieces  
2 fresh thyme sprigs  
2 fresh parsley sprigs  
8 cups (about) water  
Salt, freshly ground black pepper

### **Risotto**

4 fresh thyme sprigs  
4 fresh Italian parsley sprigs  
1 bay leaf  
1 teaspoon whole black peppercorns  
1 teaspoon fennel seeds  
2 cups low-sodium chicken broth  
2 cups beef broth  
1/2 cup (1 stick) unsalted butter  
1/2 cup onion, minced  
2 garlic cloves, minced  
2 cups arborio rice or carnaroli rice  
2 cups Quailhurst Pinot Noir  
6 ounces white truffle butter\*  
1 tablespoon red wine vinegar  
2 tablespoons fresh Italian flat-leaf parsley, minced

1 tablespoon fresh chives, minced

Special equipment: cheesecloth

\*White truffle butter can be found at specialty foods stores, at Italian markets, and online.

**Make parmesan broth:**

Melt butter in heavy large saucepan over moderate heat. Add leek, fennel, onion, and garlic. Stir until vegetables are soft, about 5 minutes. Add tomato paste and cook until beginning to brown on bottom of pan, about 2 minutes. Add cheese rinds, thyme, and parsley. Add enough water just to cover. Bring to boil; reduce heat to medium-low, cover, and simmer 2 hours, stirring occasionally. Strain, discarding solids in strainer. Return broth to saucepan. Boil over moderately-high heat until reduced to 1 1/2 cups, about 15 minutes. Season with salt and pepper.

Do ahead: Can be made 2 days ahead. Cover and chill. Rewarm before using, whisking to blend.

**Make risotto:**

Place first 5 ingredients in double layer of cheesecloth; gather ends. Tie tightly with kitchen string; trim excess cloth.

Bring chicken and beef broths to simmer in medium saucepan. Cover and keep warm. Melt butter in large saucepan over medium heat. Add herb bundle, onion, and garlic. Cook until onion is soft, stirring occasionally, about 5 minutes. Add rice and stir to coat. Add wine; increase heat to high. Boil until almost dry, about 6 minutes. Add warm broth mixture 1 cup at a time, allowing each addition to be absorbed before adding next and stirring often until rice is tender but still firm to bite, about 20 minutes. Add truffle butter, verjus, parsley, and chives. Stir until butter is melted. Season to taste with salt and pepper. Divide risotto among bowls. Pour 1/4 cup warm parmesan broth around risotto in each bowl and serve.

Makes 6 servings.