



**CHANTERELLE MUSHROOM RISOTTO, LEEKS & FENNEL
PAIRED WITH
2018 BARBERA, PAULI RANCH VINEYARDS
MENDOCINO COUNTY**

INGREDIENTS

- 4 tbsp. olive oil, divided
- 1 ½ pounds chanterelle mushrooms, stems trimmed & chopped
- ½ tsp. fresh rosemary, minced
- 1 tsp. fresh thyme, minced, plus more to garnish
- ½ tsp. sea salt, plus more to taste
- 1 medium bulb fennel, stalks discarded and roughly chopped
- 1 medium sized leek, halved lengthwise and thinly sliced
- 4 cloves garlic, minced
- 1 cup arborio rice
- ½ cup dry white wine
- 4 cups broth of choice (vegetable broth, bone broth, etc.)
- 3 tbsp. fresh lemon juice
- 1 lemon, zested
- Black pepper, to taste

INSTRUCTIONS

In a dutch oven or stock pot over medium heat, add two tablespoons olive oil. Add mushrooms & sauté for 6-10 minutes. Add rosemary, thyme, & sea salt. Cook for an additional minute.

Remove mushrooms from pot & set aside. Bring pot back to burner over medium heat & add remainder of olive oil. Add fennel, leeks, & garlic. Sauté vegetables until soft, about five minutes. Stir in arborio rice & let toast in the pan for 1-2 minutes. Pour in white wine & allow to reduce.

Meanwhile, heat up broth in a separate pot. Broth should be warm – but not boiling. Add one cup of broth to the rice & bring to a simmer. Allow rice to soak up all the broth liquid, string every now & then. Repeat process until all of the broth has been used up.

Add mushrooms, lemon zest & lemon juice to risotto & stir well to combine; gently warm for 5 minutes. Taste & season with additional sea salt & black pepper.

Serve risotto with fresh thyme.

Dare to Pair!

The earthiness of the mushroom in this dish pulls on similar notes found in this new vintage of our Barbera. Creamy risotto softens the medium acidity, bringing the round fruit forth on the palate with subtle floral and herbaceous notes chiming in through the thyme, rosemary and fennel.