

Smoked Salmon Risotto

Pair with the Torii Mor 2014 Chardonnay

Serving: 4

Recipe by Daniel Mason

¼ LB Pancetta (or your favorite bacon)
1 ¼ cup Arborio rice
1 tbsp oil
1 small onion, diced small
1 clove of garlic, minced
½ cup white wine
3 ¾ cup Chicken Stock
1 tbsp Thyme leaves
¼ cup grated parmesan cheese
12 oz smoked salmon
Juice of 1 lemon

In a large diameter pot over medium-high heat, add the oil and let heat up. Once hot add the onion and garlic and reduce heat to medium. Cook until onions become translucent. Add the rice and let toast in the pan with the onion and garlic. Roughly three minutes.

Once rice is toasted, add the white wine to deglaze the pan. Once the wine stops bubbling add ¾ cup of chicken stock. Let the rice absorb the liquid and add ¾ cup of chicken stock. Repeat until rice is cooked through. You may not always need the full amount of stock.

Once the rice is cooked through and little to no liquid is left, add the parmesan cheese and mix together until well incorporated.

To serve, spoon rice into a bowl or onto a plate and sprinkle with a portion of the thyme leaves. Add 4 ounces of the smoked salmon on top, and a spritz of lemon juice and enjoy.

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