



Locals Choice Club

Recipes for pairing with Locals Choice
Club December 2010 Selections

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Festive Truffled Risotto with Pinot and Parmigiano

Pair with Foggy Valley Pinot Noir 2008

6 servings

For the Parmigiano Cheese Broth:

- 1 tablespoon butter
 - 1 small leek, chopped
 - 1 small fennel bulb, chopped
 - 1/2 onion, chopped
 - 1/2 head of garlic, halved crosswise
 - 1 teaspoon tomato paste
 - 1 and 1/2 lbs Parmigiano cheese rinds, broken into 2 to 3 inch squares
- (Parmigiano cheese rinds are available at cheese counters and cheese shops)
- 2 fresh thyme sprigs
 - 2 fresh parsley sprigs
 - 8 cups water

For the Risotto:

- 4 fresh thyme sprigs
- 2 fresh Italian parsley sprigs
- 2 bay leaves
- 1 teaspoon whole black peppercorns
- 1 teaspoon fennel seeds
- 2 cups chicken broth
- 2 cups beef broth
- 1/2 cup (1 stick) butter
- 1/2 cup minced onion
- 1 garlic clove, minced
- 2 cups arborio rice
- 2 cups Pinot Noir
- 6 ounces white truffle butter OR an equal amount of plain butter seasoned with a drizzle of truffle oil.
- 1 tablespoon red or white wine vinegar
- 2 tablespoons minced fresh Italian parsley
- 1 tablespoon minced fresh chives

Prepare the Parmigiano Cheese Broth:

Melt butter in heavy large saucepan over medium 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 medium-high heat until reduced to 1 and 1/2 cups, about 15 minutes. Season with salt and pepper. Can be made 2 days ahead. Cover and chill. Rewarm before using, whisking to blend.

Prepare the 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 oil butter, vinegar, 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.



Holiday Stuffed Leg of Lamb with Balsamic-Fig-Basil Sauce

Pair with Ramazzotti Regale 2006

6 servings

- 1/2 cup coarsely chopped prunes
- 1/4 cup dried cranberries or currants
- 2 tablespoons creme de cassis liqueur * you can substitute currant jelly with Cabernet Sauvignon
- 1 1/2 tablespoons minced fresh rosemary
- 1 1/2 tablespoons minced fresh thyme
- 1/2 teaspoon ground coriander
- 1 1/4 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 1 (4 pound) boneless leg of lamb, rolled and tied
- 1/2 cup chopped roasted and salted almonds or any nuts you have on hand
- 2 tablespoons chopped fresh mint
- 5 cloves garlic, cut into thirds
- 2 tablespoons olive oil
- 1/2 cup balsamic vinegar
- 5 tablespoons butter
- 3 tablespoons honey
- 1/3 cup thinly sliced figs, fresh or dried
- 5 teaspoons chopped fresh basil
- 6 leaves mint
- 6 leaves basil

Preheat oven to 400 degrees F (200 degrees C).

Combine the chopped prunes and cranberries with the creme de cassis in a small bowl, and set aside. In another

small bowl, combine the rosemary, thyme, coriander, salt, and pepper; set aside.

Untie and unroll the lamb, lay it out flat on the work surface. Trim off excess fat, and cut any thick parts open so that it is evenly thick and somewhat rectangular in shape. Sprinkle half of the herb mixture over the lamb. Mix the almonds and chopped mint into the prune mixture; spread evenly over the lamb. Roll up starting at one of the short sides, and tie with kitchen twine in 1-inch intervals. Cut 9 slits about 1-inch deep into the top of the lamb, and insert a slice of garlic in each. Rub with olive oil, and sprinkle with the remaining herb mixture.

Place in a heavy roasting pan and roast until brown and tender, and an instant read thermometer registers 110°F for medium-rare, about 45 minutes (longer for more well done), testing in several places as different parts of the leg cook at different rates. Remove from the oven, wrap the roasting pan in foil, and let the meat rest for 15 to 20 minutes while you make the sauce.

While the lamb is resting, bring the balsamic vinegar to a boil in a small saucepan over high heat. Boil until the vinegar has reduced by half, 4 to 5 minutes. Once reduced, stir in the butter, honey, and sliced figs. Stir until the butter has melted, then remove from the heat, stir in the chopped basil and set aside.

To serve, remove the twine from the lamb and cut into 1/2 inch thick slices. Arrange on a warm serving platter and drizzle with the fig sauce, garnish with mint and basil leaves.

