



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club December 2013 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Grilled Ham with Artichoke, Fennel and Leek Risotto

Pair with 2010 Foggy Valley Pinot Noir

Serves 4

### Ingredients

8 ½" thick ham pieces of assorted sizes (this is for after you have carved the ham!)

Olive oil for brushing

Grill plate or barbecue

### For the risotto

1 cup Arborio rice (yes it does matter what type of rice it is)

1 jar of artichoke hearts or 3 fresh artichokes steamed and hearts cut into quarters or 2 frozen artichoke hearts ( these are actually a wonderful product) per person

1 bulb of fennel

1 leek

½ cup of verjus or white wine

6 cups of good quality chicken stock

1 tsp lemon zest

1 tbs chopped fresh sage

2 tbs chopped flat leaf parsley

5 tbs unsalted butter

1 tbs Extra virgin olive oil

½ cup parmesan cheese if you like

Sea salt and pepper to taste

Remove fronds from the fennel removed and dice into ½" pieces.

Clean the leek and remove the top fibrous dark green leaves, cut the leek in half lengthwise and finely slice .

In a wide mouthed heavy based pot add the butter and heat until just melted. Add the fennel and leek and sauté until just soft- using a medium heat.

Add the rice and season the rice with 1 tsp sea salt and ½ tsp black pepper. Add the sage and lemon zest and cook the rice until the grain is clear with a opaque centre.

Deglaze the pan with the verjus/wine and stir in 1 cup of the stock at a time, this should take a half hour or so. Do not cook out too quickly or the rice wont be done. Lower the heat if it is going to quickly.

When the rice is just cooked and showing a creamy texture, add the artichoke pieces and let stand.

Heat the grill or barbecue to quite high heat and brush the ham with the olive oil and grill quickly on each side.

Add the parsley and Extra Virgin Olive oil to the risotto and the cheese if you are using.

Place some of the risotto onto the plate and top with two of the ham pieces.

