



Wine Festival – an Italian Night in

Recipe serves 2 people

Italian Truffle Risotto

Radicchio Tardivo

Wine 1

Vermentino Sicilia 2019

Wine 2

Poggio Tosco Chianti Classico Riserva 2017

Biscotti

Recipes

Truffle risotto (sulphites, milk, celery)

Ingredients

- 650ml mushroom stock
- 1 celery stick, finely diced
- 1 bay leaf
- 1 banana shallot, finely sliced
- 120g risotto rice
- Sea salt & pepper to taste
- 100g seasonal wild mushrooms
- 50g grated parmesan
- 30g truffle pesto
- 1 garlic clove
- 30g butter
- 100ml white wine
- 1 tbsp sliced parsley
- Crispy sage (optional)

Method

1. Start by sweating down the celery, shallot with the bay and whole smashed garlic clove with 30g butter until translucent and soft with no colour.
2. Meanwhile in another pan heat the stock to boiling point and reduce to a simmer.

3. Now add the rice and toast in the butter and onion 1-2 minutes. Add the white wine and cook until reduced.
4. Add ladle by ladle until the rice is el dente (with bite on tasting), 12-20 minutes
5. Remove from the heat and add the fats- parmesan and 20ml olive oil, allow to rest for 6-10 minutes
6. Meanwhile in a very hot pan sauté the mushrooms and season with salt and black pepper, and a light squeeze of lemon.
7. Adjust the consistency with a little stock so you have a rice pudding like texture, and the sauce and grain run together as one!
8. Serve immediately and garnish with a drizzle of truffle pesto and the sautéed mushrooms.
9. Enjoy

Tardivo Radicchio (sulphites)

Ingredients

- 1 head of seasonal radicchio
- 10-12 crispy sage leaves
- 30ml aged balsamic
- 30ml extra virgin olive oil
- 20ml white truffle oil
- Sea salt / cracked black pepper

Method

1. Wash and Slice the radicchio lengthways into 2-6 slices, arranges on your serving plate and generously cover with lashings of balsamic, parmesan and olive oil, finish with a good sprinkling of sea salt and the sage.
2. Enjoy!