

## *Red Wine Risotto*

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

### *Ingredients*



- 2 cups arborio rice
- 1 cup B Cellars Cabernet Sauvignon
- 3-4 cups chicken stock
- 2 large shallots, minced
- 12 cloves confit garlic
- 1/4 cup Fines herbs (parsley, tarragon, chives)
- 2 Tbsp grated Parmesan
- 3 Tbsp unsalted butter
- 2 Tbsp olive oil

### *Pairing Insights*



Chef Derick loves this dish for a romantic dinner. The parsley, tarragon, and chives bring out the herbaceous nose in this Cabernet Sauvignon while the richness of cheese and butter help cut through the tannin structure.

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ENTRÉE ]

## *Instructions*



Heat a heavy bottomed stock pot on medium heat. Add oil and shallots. Cook until tender.

Add rice and let toast for 4-5 minutes.

Add garlic and cook for 1 minute.

Pour in B Cellars Cabernet Sauvignon, stirring frequently. Cook until wine has dissolved.

Meanwhile, heat chicken stock in a separate pot and pour 1/2 a cup at a time into the rice. Stir frequently until the rice is al dente.

Stir in the herbs, butter, and Parmesan.

Salt and pepper to taste.