



*This brilliant pink risotto features the sweet and earthy flavor of beets. We often top this dish with butter-poached lobster or pan-seared scallops, and finish with shaved white truffles in season.*

*Complement with a rich Chardonnay, or contrast with a crisp medium-bodied white with bright acid.*

### Ingredients:

- 2 medium beets, about 6 ounces total with stems and tips trimmed
- 3 tablespoons extra virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 4 tablespoons butter
- $\frac{3}{8}$  cup minced shallot
- 2 cups Carnaroli rice (substitute Arborio rice)
- 6 ounces dry white wine
- 2 quarts warm vegetable or chicken stock
- $\frac{1}{2}$  cup grated Parmigiano Reggiano cheese
- Shaved Parmigiano Reggiano cheese for garnish



### Instructions:

- 1) Preheat an oven to 350° F. Trim the beets of leaves and tips, leaving the skin on. Place in a large square of foil and drizzle with one tablespoon extra virgin olive oil. Season with kosher salt and freshly ground black pepper, and wrap the foil around. Bake the beets for one hour, or until very tender when pierced with a knife. Allow the beets to cool, then slip off the skins (use gloves if you don't want tell-tale pink fingers). Dice one beet finely and set it aside. Roughly chop the other beet and process in a food processor with the remaining extra virgin olive oil. Combine the beet purée with the diced beet and set it aside to finish the dish.
- 2) Heat a straight-sided, heavy pan over medium heat. Add half of the butter and cook until foamy. Add the minced shallots and cook for two minutes, or until translucent. Add the rice and stir constantly for two minutes with a wooden spoon. Add the wine and two teaspoons kosher salt, and stir constantly until the liquid is completely absorbed.

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3) Add one cup of stock, and continue to stir until nearly all of the stock has been absorbed. Repeat one cup of stock at a time until the rice is al dente, approximately 20 minutes. You will have at least one cup of stock remaining.

4) Lower the heat and stir in the remaining butter, grated Parmigiano Reggiano cheese, and beet mixture. Season with salt and pepper to taste, and add enough stock to achieve a flowing consistency (Northern Italians call this al ondo or “to the wave”). Serve immediately, garnished with shaved Parmigiano Reggiano.

Serves 8.

For more information about Panevino, go to: [www.panevino-napavalley.com](http://www.panevino-napavalley.com) or call: (707) 963-2786.