

OLÉ & OBRIGADO

EXPERIENCES

YOUR WINE PASSPORT TO SPAIN & PORTUGAL



WINE PAIRING

Alanda Tinto, Monterrei, Spain

La Antigua Clasico Reserva, Rioja, Spain

Quinta de Saes Tinto, Dão DOC, Portugal



PAIRING SERIES: EPISODE 2

Mushroom & Bacon Risotto

Serves 4 people

INGREDIENTS

- 1 cup Arborio rice
- 8oz diced bacon or pancetta
- 2 cups of shiitake mushrooms
- 2 cups of chopped yellow onions
- 1 cup of grated Parmesan cheese
- 2 tbs of unsalted butter
- ½ cup of dry white wine
- 3-4 cups of chicken stock
- 3 tbs of olive oil
- Pepper to taste
- Salt to taste

PREPARATION

In a skillet sear the bacon or pancetta on medium-high heat until it is crispy (about 3-4 minutes). Remove, strain from the grease and set aside.

In a separate sauce pan add the chicken stock. Once boiling, reduce to a simmer.

In a skillet at medium heat, add the olive oil and sauté the onions until translucent 5-10 minutes, then add the mushrooms and cook for another 3 minutes

Add the rice and stir, when it becomes pale and translucent (about 10 seconds) add the white wine. After about a minute when the alcohol has evaporated, start adding the chicken stock in about ½ cup increments at a time, stir continuously until absorbed before adding more stock. Towards the end of the rice being cooked al dente (about 15-20 mins) add the crispy bacon. Add salt to taste. Add pepper, Parmesan cheese and butter. If it is too thick, add a splash of chicken stock so that it is creamy.