



WILD MUSHROOM, SPRING PEA AND PECORINO RISOTTO (SERVES 4) PAIRED WITH 2016 SVS CABERNET SAUVIGNON

An original recipe by Chef Helen Goelet, one of six grandchildren of founder John Goelet. Helen fell head-over-heels in love with cooking when she was just 10 years old and uses her knowledge of wine to create complex and exciting food pairings to experience the possibilities present in each glass.

INGREDIENTS

- 1 ½ lbs fresh, assorted wild mushrooms (my favorites include chanterelles, shiitake, and porcini, if you can get your hands on morels USE THEM!)
- 8 tbsp butter
- 2 leeks, white and light green parts only, thoroughly rinsed and finely chopped
- 1 shallot, finely chopped
- 2 cloves garlic, finely chopped
- 1 tbsp finely chopped fresh thyme
- 1 ½ cups arborio rice
- ½ cup dry white wine
- 8 cups chicken stock (you probably won't need it all, but good to have on hand)
- 2 cups fresh spring peas (frozen is fine too)
- ½ cup freshly shredded Pecorino Romano
- Salt and pepper to taste
- Lemon (optional)
- Chili flakes (optional)

INSTRUCTIONS

The key to sautéing good mushrooms is not to over crowd them in a pan. In a large saucepan, sauté ¼ of your mushrooms in 1 tbsp butter and 1 tbsp olive oil. Season with salt and pepper and sauté until browned. Set aside in a bowl as you work through the rest of the mushrooms.

Bring chicken stock to a simmer and keep warm.

Set a heavy-bottomed large saucepan or pot over a medium-low flame. Melt the 4 remaining tbsp of butter with 4 tbsp olive oil. Sauté the leeks, shallots and thyme until translucent, roughly 2 minutes. Add the rice and stir constantly until the rice just begins to take on a little bit of color, add the garlic and stir for another 30 seconds before deglazing the pot with your white wine.

Cook down until the pot is almost dry, then begin adding the chicken stock, 1 ladle full at a time. The trick here is to allow the rice to absorb the liquid slowly, so don't rush anything. As the pot begins to dry, add another ladle. Stir constantly, adding stock as necessary, until the rice reaches an al dente texture. You want it to have a slight bite to it, but not be starchy and gritty. Once it reaches your preferred texture, add the mushrooms, peas and pecorino, stirring to combine fully. Add salt and pepper to taste. I like to add a pinch of chili pepper and a dash of fresh lemon juice just before serving.