



**2021 RESERVE CABERNET
SAUVIGNON**

Porcini & Truffle Risotto

with Parmigiano-Style Cheese

Porcini's deep savory flavor complements tobacco and dark chocolate; creamy rice rounds the wine's structure.

Serves 4 | Prep 20 min | Cook 35 min | VEGETARIAN

INGREDIENTS

- 1/2 oz dried porcini; 1 cup hot water
- 4 cups vegetable stock
- 2 tbsp olive oil; 1 small onion, diced
- 8 oz cremini mushrooms, sliced
- 1 1/2 cups arborio rice
- 1/2 cup dry white wine
- 2 tbsp butter
- 1/2 cup grated vegetarian hard cheese
- 1/2 tsp truffle oil, or to taste
- 1 tbsp parsley; salt and pepper

DIRECTIONS

1. Soak porcini in hot water 15 min. Lift out and chop; strain soaking liquid through a coffee filter. Combine with stock and keep warm.
2. Cook onion and fresh mushrooms in oil 8 min. Add porcini and rice; stir 2 min.
3. Add wine; stir until absorbed. Add hot stock a ladle at a time, stirring and letting each addition absorb, 20-25 min. Add hot water if needed.
4. When rice is creamy with a slight bite, stir in butter, cheese and truffle oil. Season and finish with parsley. Serve immediately.

POUR & SERVE

Open gently and taste; decant only as needed for structure or sediment.