



ARTICHOKE, PEA & CHEVIN RISOTTO

By Steenberg Executive Chef Kerry Kilpin

300ml good chicken or vegetable stock	90ml Steenberg Rattlesnake Sauvignon Blanc
Boiling water	
Olive oil	100g grated parmesan cheese
1t chopped garlic	50g butter
1 onion chopped	100g peas
120g Arborio rice	5g chopped basil
1 tin artichokes drained and chopped	5g chopped parsley
	1 log goats'chevin

Heat the stock in a pot to a simmer.

In a second pot, sweat the onions and garlic in a little olive oil for 3minutes without colouring.

Add the rice and chopped artichokes and cook for a further 2 minutes or until the rice starts to become slightly translucent on the edges. Add the wine and stir until the rice thickens and half the wine has evaporated.

Turn the heat down, gradually add the stock ladle by ladle. Stir occasionally. As the rice thickens up add more stock, you do not want it to get too thick. Cook for 15 – 20minutes until the rice is cooked. (The grains should be white in colour but have a firm centre).

Add the butter, peas, herbs and parmesan. Season to taste. If you find the rice is a bit thick, thin it down with a bit of stock or boiling water if you have used all your stock.

To serve, crumble the goats' chevin over the top and enjoy with a glass of Steenberg Rattlesnake Sauvignon Blanc.