

# SAUTÉED APPLE AND BLUE CHEESE RISOTTO WITH CANDIED ROSEMARY WALNUTS

PAIRED WITH 2016 MALBEC | YIELDS 4-6 PORTIONS

CANNA'S

## INGREDIENTS

- 2 tbsp Butter
- 1 cup Onion, chopped
- 4 cloves Garlic, minced
- 1 cup Arborio Rice
- ½ cup Dry White Wine
- 5 cups Chicken or Vegetable Stock, hot
- 2 tbsp Butter, cold
- ½ cup Blue Cheese, crumbled
- 1 cup Apple, peeled, diced and sautéed in butter
- Kosher or Sea Salt to taste
- Ground Black Pepper to taste
- ¼ cup Candied Rosemary Walnuts

## METHOD

1. Melt butter in a large saucepan over medium-high heat. Add the onion and garlic; cook and stir two minutes until the onion begins to soften.
2. Add Arborio rice; cook and stir for a few minutes until the rice is well coated with the onion mixture and looks glossy.
3. Stir in the white wine, and cook until nearly evaporated.
4. Reduce heat to medium, and add 2 cups of the hot stock. Cook and stir until the stock has been mostly absorbed, about 5 minutes.
5. The risotto should be simmering gently while you stir in the stock. Add 1 cup of the remaining stock, and stir for 3-5 minutes more.
6. Finally add the remaining stock, and continue cooking until the risotto is creamy and the rice is tender, about 5 minutes more.
7. The rice should not be completely soft, but still have a little firmness when you bite into it. You can add a little water if needed to cook the rice to this state.
8. Remove the risotto from the heat, and stir in the butter, blue cheese and sautéed apple.
9. Season to taste with salt and pepper, and serve topped with the candied rosemary walnuts.

## CANDIED ROSEMARY WALNUTS

- 2 tsp Olive oil
  - 1 tbsp Honey
  - 1 pinch Cayenne pepper
  - 1 tbsp Fresh rosemary, chopped
  - 1 cup Walnut pieces
  - 1/4 tsp Kosher Salt
1. Preheat oven to 350°F.
  2. Mix together olive oil, honey, cayenne and rosemary. Add walnuts and stir to coat.
  3. Spread in a single layer on a parchment lined baking sheet.
  4. Bake for 10-12 minutes. Remove from oven and stir to coat. Allow to cool before serving. Yields 1 cup.