



To Pair with the Pinot Noir:

This recipe is vegan and gluten free, and so delicious even committed carnivore Keith Kramer loves it (with Parmesan and salmon of course).

Mushrom and Leek Risotto

Ingredients

- 4 cups vegetable broth
- 2 Tbsp olive oil, divided
- 8 ounces mushrooms, we used cremini and oyster
- Sea salt + black pepper to taste
- 3/4 cup thinly sliced leeks, well rinsed
- 1 cup arborio rice
- 1/4 cup dry red wine
- optional: Fresh chopped parsley to garnish
- optional for non-vegans: Parmesan cheese

Heat a Dutch oven or large frypan with high sides over medium, add 1 Tbsp. olive oil and mushrooms. Season with a pinch each salt and pepper and sauté until tender and slightly browned - 3-4 minutes - stirring frequently. Remove from pan and set aside in a small dish. Heat the same large saucepan over medium heat once more. Once hot, add 1 Tbsp. olive oil and leeks. Sauté for 1-2 minutes, or until softened and very slightly browned. Add Arborio rice, and cook for 1 minute, stirring occasionally to coat. Add dry white wine and stir gently. Cook for 1-2 minutes, or until the liquid is absorbed. Add ½ cup of broth at a time, stirring almost constantly, giving the risotto little breaks to come back to a simmer. The heat should be medium, and there should always be a slight simmer. You want the mixture to be cooking but not boiling, or it will get gummy and cook too fast. Continue to add vegetable stock, stirring to incorporate, until the rice is 'al dente' - cooked through but still has a slight bite. This whole process should only take 15-20 minutes. Once the rice is cooked through and al dente, remove from heat and stir in the cooked mushrooms from earlier, reserving a few for serving. Stir to coat. Taste and adjust flavor as needed, adding a pinch of salt and pepper to taste. Garnish with parsley and serve.

Serves 4