

Jersey Corn Risotto

Recipe by Hank Zona, L&R Supporter

“First things first – I ought to be drinking more Chenin Blanc. It’s really good and really versatile. This one isn’t the stuff of the 1970s TV commercials... it’s the real deal. As I once told John Skupny at a portfolio tasting, it’s how it’s supposed to taste. It’s fresh corn season here in Jersey, so dinner was Jersey Corn Risotto. Yes, there’s a good Jersey chenin producer, but I didn’t have any, so I grabbed this one (Lang & Reed Chenin Blanc, Mendocino) to pair with dinner. It pleased me... a lot. Stone fruit meets stone. Keep the local produce coming, and we’ll honor it.”

6 SERVINGS

- **2 bay leaves**
- **4-6 spring of thyme**
- **1 cup Arborio rice**
- **1 cup dry white wine or dry Vermouth**
- **3 cups corn kernels (about 3 cobs worth)**
- **1 lemon, zested**
- **½ cup fresh basil, thinly sliced**
- **½ cup fresh parsley, thinly sliced**
- **½ cup grated Parmigiano-Reggiano cheese**

CORN STOCK DIRECTIONS

1. In a medium pot, add the corn cobs (kernels removed and reserved), bay leaves, and thyme. Cover with 6 cups water. Season with salt & pepper as needed.
2. Bring to a boil, and then reduce heat to a simmer and cook for 30 minutes. Strain through a fine mesh sieve, discarding solids, and reserve until needed.

RISOTTO DIRECTIONS

1. Heat 2 tablespoons of oil over medium heat.
2. Add rice, stirring until fully coated and toasted, about 1-2 minutes.
3. Add white wine or Vermouth, cook, stirring, until evaporated, about 2 minutes.
4. Once reduced, add 2 cups of stock mixture. Simmer, stirring frequently, until stock has been absorbed.
5. Add more stock mixture, ½ cup at a time, stirring until rice is tender but still has some bite to it, about 20-30 minutes.
6. Stir in corn kernels, lemon zest, basil, and parsley.
7. Cook until corn is tender, about 5 minutes, adding more stock as needed.
8. Remove from heat; stir in grated cheese.
9. Season with salt & pepper to taste. Garnish with more basil or parsley, cracked black pepper, and red pepper flakes. Serve immediately.

WINE

Lang & Reed Chenin Blanc, Mendocino