



Corn Risotto

Makes four servings

Ingredients

3 ears of corn

6 cups of vegetable stock

1 large leek, white and light green parts chopped

1 ¼ cups carnaroli or arborio rice

¼ cup Paul Mathew Muscat Blanc

2 tbs butter

½ cup of Parmigiano Reggiano

Salt and pepper

Preparation

1. Cut corn off the ears, add cobs to vegetable stock and simmer for 20 minutes
2. Add one tbs of butter to medium sauce pan and sauté leeks over medium heat for 5 minutes
3. Add rice and sauté for 2 minutes
4. De-glaze with Paul Mathew Muscat Blanc until evaporated.
5. Add one ladle of stock at a time, stirring often for 30 minutes, until al dente
6. Stir in the rest of the butter, corn kernels and cheese, season with salt and pepper, serve warm

*Pair with PMV Viognier