



MADDIE'S KITCHEN
Angullong 'Fossil Hill' Shiraz Viognier Risotto





ANGULLONG
VINEYARD

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Olive oil
2 spring onions
1 clove of garlic
80g chorizo
1/2 bunch of flat leaf parsley
750-1000ml chicken stock
1x400g tin of diced tomatoes
300g Arborio rice
200ml Angullong 'Fossil Hill'
Shiraz Viognier
50g baby spinach
50g Parmesan cheese
Salt and pepper

- Peel and finely chop the spring onions & garlic. Finely dice the chorizo, then pick & finely chop the parsley leaves, finely chopping the stalks.
- Drizzle 2 tablespoons of olive oil into a wide, shallow pan.
- Add the parsley stalks, spring onion, garlic and chorizo to the heated oil & cook over a medium-high heat for about 5 minutes, or until the spring onion is softened & the chorizo is beginning to crisp.
- In another pan, heat the stock with the tinned tomatoes.
- Add the rice to the spring onion mixture & stir to coat the grains.
- Cook over a high heat for 1 to 2 minutes, or until the grains have cracked & are slightly translucent at the tips, then pour in the Angullong 'Fossil Hill' Shiraz Viognier.
- Stir well & cook until most of the wine has evaporated. Add the hot stock & tomato mixture, 1 cup at a time, stirring well with each addition & only adding more when the previous cup is almost fully absorbed. (You may not need all of the mixture, or you may need to top it up with a little water.)
- The rice should be tender with a little bite in the middle (approximately 16-18 minutes). Once cooked, add one last ladle of liquid.
- Finely grate the Parmesan, adding to the pan with spinach, pepper & salt. Stir well, take off heat & cover. Leave for 5 min or so before stirring again, tasting & adjusting the seasoning, if necessary.
- Serve topped with extra grated Parmesan & the chopped parsley leaves.

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