



Risotto with Salmon

1 lb.	pacific salmon fillets (can substitute shrimp)	Steam or bake salmon, cut into cubes and set aside.
1	medium onion, chopped	Warm 2 tbsp olive oil in high sided pan and set over medium heat. Add garlic and cook until lightly coloured - about 1 minute. Add salmon and cook lightly, tossing to coat. Remove from pan and set aside.
1	celery stalk, cut into small pieces	
1	carrot, cut into small pieces	In another pan add 1tbsp olive oil, 1tbsp butter, onions and vegetables. Cook until tender. Set aside.
	kosher salt	
5 cups	chicken or vegetable stock	In the high sided pan add remaining olive oil and rice. Stir to coat. Stir in 1 cup of simmering broth stirring constantly over medium heat. When rice has absorbed the broth add white wine and tomatoes. Stir until the verjus had been absorbed by the rice. Add remaining broth ½ cup at a time, stirring frequently and allowing the rice to absorb the liquid after each addition, until the rice is al dente; 15 to20 minutes.
4 tbsp	olive oil	
1	clove garlic, chopped	
2 tbsp	butter	
1 cup	arborio rice	
1/2 cup	white wine	Add the salmon/shrimp and vegetables along with any accumulated juices. The rice should have a slight resistance to the bite. If rice is too hard add a little more liquid and continue cooking for another minute or two. Remove the rice from the heat and briskly stir in remaining butter and parmesan cheese. Serve immediately with a glass of Coffin Ridge Pinot Noir.
1/4 cup	grated parmesan cheese	
1	fresh or canned plum tomato, peeled seeded and dice	

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