

PALMINA



Lemon and Herb Risotto Cake

*paired with 2005 Traminer,
Alisos Vineyard*

1 small leek, thinly sliced
2 ½ cups chicken stock
1 cup short grain rice, such as Arborio
finely grated rind of one lemon
2 tablespoons, chopped fresh chives
2 tablespoons, chopped fresh Italian parsley
¾ cup grated mozzarella
salt and fresh ground black pepper
parsley and lemon wedges to garnish

Cook the leek in 3 tablespoons of the chicken stock over moderate heat, stirring occasionally, until softened.

Add the remaining stock and rice, cover and simmer, stirring occasionally until the liquid is absorbed, about 20 minutes.

Meanwhile, preheat the oven to 400 degrees F and lightly oil an 8½" round cake tin with a removable base.

When the rice is cooked, stir in the lemon rind, herbs, cheese and seasoning. Spoon into the cake pan and cover with foil. Bake in oven for about 30 minutes, until lightly browned.

Turn out and serve in slices, garnished with parsley and lemon wedges.

