



Baileyana Sauvignon Blanc

This lively and crisp Sauvignon Blanc is loaded with vibrant acidity and classic flavors. Hints of citrus, sweet pea's and gooseberries and a natural herbal quality that pairs well with most foods, make it one of the most versatile white wines to pair with your favorite dish. Here is one our favorite recipes for the Baileyana Sauvignon Blanc.

Bon Appetite!

Risotto with Lemon Shrimp, Roasted Garlic and Goat Cheese

Serves 6 as an appetizer or 4 as an entrée

Marinade

1 ½ tablespoons fresh lemon juice
1 teaspoon fresh lemon zest
¼ teaspoon red pepper flakes
Kosher Salt to taste
¼ teaspoon dried dill
1 tablespoon olive oil
1 tablespoon white wine

12 oz medium shrimp, peeled and de-veined
2 tablespoons olive oil
2 tablespoons unsalted butter
2 tablespoons chopped shallots
½ cup Arborio rice
¾ cup Baileyana Sauvignon Blanc
2 tablespoons lemon juice
2-3 cups vegetable stock - heated
2/3 cup crumbled chevre (goat cheese)
2 tablespoons chopped roasted garlic
1 teaspoon minced lemon zest
2 tablespoons chopped fresh Cilantro
12 roasted Cherry tomatoes

To make marinade, combine all ingredients in a medium, non-reactive bowl and whisk thoroughly. Add shrimp to marinade, cover and refrigerate, for 1 to 2 hours.

Just prior to cooking the risotto, pour contents of marinade with shrimp into a medium sauce pan and cook for 3-4 minutes, or until shrimp are pink and just cooked through. Remove shrimp from pan with slotted spoon and keep warm.



Risotto with Lemon Shrimp, Roasted Garlic and Goat Cheese

(Continued)

To make risotto, in a large saucepan over medium heat, heat olive oil and one tablespoon butter. Add shallots and sauté for 3-4 minutes, stirring frequently. Add rice and continue cooking 4-5 minutes, stirring continuously to coat rice with oil-butter mixture.

Carefully add the wine and lemon juice (as this may steam up when poured into the hot pan) and simmer until it is nearly evaporated. Start adding the heated stock in ½ cup increments and slowly stir until each addition of stock is absorbed into the rice. After 2 cups have been added, taste the rice to see if it is cooked al dente (cooked completely through, but firm). If not, continue adding small amounts of stock until the rice is al dente. Add the goat cheese, roasted garlic, lemon zest, cilantro, warm shrimp and 1 tablespoon butter and stir thoroughly while still on heat.

To serve, heat large soup bowls and place risotto in the middle of the bowls. Place shrimp alternated with roasted cherry halves around the perimeter of each bowl. Perfect pairing with the Baileyana Sauvignon Blanc!