



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

## *SHRIMP & CHAMPAGNE RISOTTO*

- ¼ POUND Prosciutto di Parma (or domestic)
- ½ pound medium sized asparagus
- ¾ pound medium shrimp, shelled and cleaned
- 4 shallots, thinly sliced
- 1 cup MONTREAUX BRUT SPARKLING WINE
- 1 quart chicken broth (fresh or boxed)
- 1/3 cup grated Parmesano Reggiano cheese
- 4 Tablespoon butter
- 2 Tablespoon extra-virgin olive oil
- Salt & pepper to taste
- 12 ounces Arborio (risotto) rice

Chop prosciutto finely and bake at 450 degrees on cookie sheet for about 2 minutes, until crispy.

Cut asparagus into 1 inch pieces on the diagonal. Blanch 1 - 2 minutes in salted, boiling water. Remove and shock in ice bath and set aside.

Put chicken broth in saucepan and heat (not simmer or boil) on medium. In large shallow Risotto pan (saucepan) on medium heat, add 2 TBSP butter & 2 TBSP oil and soften butter. Add sliced shallots with salt & pepper. Add risotto rice and mix a few minutes to "toast". Add champagne and stir for 3 to 4 minutes. Add hot broth a ladle at a time to just cover rice. When the liquid is almost gone, add another ladle, etc. following directions on rice package. Add shrimp when 5 minutes are left to cook. When last ladle is added, add 2 TBSP. butter and cheese. Add asparagus to warm and mix all well. Serve in warm bowls with crispy prosciutto sprinkled on top.

Enjoy with our  
Montreaux Brut Sparkling Wine (Champagne)

*RECIPE COURTESY OF WINE CLUB MEMBER LINDA WAMELING!*