

## Whimwood Estate Chardonnay – paired with Pork Chop and Spicy Apple Risotto



### Ingredients:

Pork chops x number of persons  
¾ cup of Risotto rice  
20ml olive oil  
3 cloves of garlic  
1 medium sized onion  
1 rasher of bacon  
½ Chorizo sausage  
1 small carrot  
½ red capsicum  
1½ teaspoons Tabasco sauce  
1 small fresh red Chilli  
3 Shallots (spring onions)  
200ml of Whimwood Estate Chardonnay  
200ml of apple juice  
1 apple  
300ml of chicken stock (hot)  
½ lemon  
80 grams of green peas  
60 grams of Parmesan cheese  
Salt & Pepper to taste  
1 teaspoon red capsicum pesto  
1 teaspoon basil pesto

### Method:

Fine chop onion, bacon, chorizo sausage, garlic, chilli, red capsicum, shallots, apple and carrots.  
Heat oil in fry pan and add bacon and chorizo sausage.  
Render down the sausage and bacon to get maximum flavour then add onion, garlic, red capsicum, chilli, carrot and sauté.  
Add rice to fry pan with other ingredients and make sure that each little bit of rice is coated with oil.  
Add wine and wait for it to reduce.  
Add stock little by little just to cover and cook on medium heat keep adding stock slowly until nearly cooked.  
Add peas, shallots, apple, apple juice and Tabasco sauce.  
Cook until rice is just cooked, add Parmesan cheese, salt & pepper, squeeze of lemon and pesto.

Cook pork chops to medium, don't over cook as the meat toughens.

This dish goes very nicely with plenty of WHIMWOOD ESTATE CHARDONNAY...

**Chef's Note:**

Pesto on top adds a nice flavour, which adds to the overall dish. Always taste to your liking and please remember that risotto is peasant's food so it should be runny and not stodgy. You can always add butter and cream to finish the risotto to add another dimension.

**Executive Chef, Greg McDonald** – “Cooking should be great fun and it has no limits. You need to taste as you are cooking the dish and at all times use great Australian produce. Enjoy!”  
Greg

**Variations:**

- Seafood Risotto - seafood should be sautéed in separate pan with oil and garlic and added at the end of cooking so that the seafood does not overcook. Put some zest of lemon to sharpen the flavour and ½ grilled lemon or lime on the side. (Omit the pork, apple and apple juice).
- Lamb Risotto – cook lamb medium rare, add lots of mint to risotto to sharpen the flavour.