

## *risotto of roasted vegetables with pesto*

1 small eggplant  
1 large Spanish onion  
1 red capsicum  
1 yellow capsicum  
1 bunch asparagus  
2 tablespoons olive oil  
1 tablespoons olive oil  
2 cloves garlic, minced  
4 spring onions, chopped  
400g Arborio rice  
200ml Chrismont LA ZONA Pinot Grigio  
850ml vegetable stock  
50g Parmesan cheese  
2 tablespoons sour cream  
freshly ground black pepper

Dice the eggplant and sprinkle with salt. Allow the eggplant to drain for 30 minutes then rinse briefly and dry well. Pell and quarter the onion, remove the seeds from the capsicums and cut the flesh into large chunks. Cut away tough stalks from the asparagus and cut into manageable lengths. Mix all these vegetables with the olive oil and roast at 240° for 30 minutes, stirring once.

Meanwhile, begin the risotto. Heat the remaining olive oil and add the garlic and spring onions. Add the rice and stir to coat. Add the white wine and allow the liquid to be absorbed. Begin adding stock, half a cup at a time and stir well between each addition.

When adding the last of the stock, add the roasted vegetables and their juice and stir to combine.

Add the grated cheese, sour cream and black pepper and serve immediately with a spoonful of pesto on top.

**NOTE** To make pesto, process 2 cups tightly packed basil leaves, 2 cloves garlic, 1/2 cup toasted pine nuts and 1/2 cup grated Parmesan cheese. With the motor running, add enough olive oil to reach the consistency you desire, about 3/4 cup is usually enough for a firm pesto. Pour a little olive oil over the surface and chill until required.

**PAIR WITH** *Chrismont Cabernet Merlot 2000*

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