

TRINCHERO

Family Estates

Bravium

Russian River Valley Chardonnay

PAN-SEARED HALIBUT WITH FENNEL RISOTTO



6 Servings



1 Hour



INGREDIENTS

For the Fennel Broth:

2 medium fennel bulbs, sliced thin
2 medium yellow onions, sliced thin
3-4 garlic cloves, minced
1 tbsp. fennel seeds
12 c. water

For the Halibut:

6 5-oz Halibut filets
¼ c. butter, sliced into pats
olive oil to sear

For the Risotto:

1 medium fennel bulb, diced
1 medium yellow onion, diced
¾ c. olive oil
¼ c. chardonnay
2 c. arborio rice
Salt to taste
¼ c. unsalted butter
¼ c. Crème Fraiche

DIRECTIONS

- For the Fennel Broth:** Put all the ingredients in a pot large enough to hold everything. Bring to a boil, lower heat to a low simmer, and let cook for about 30-45 min. Strain through a fine-mesh sieve, pressing down on the solids to extract as much liquid as possible. Return the strained stock to a saucepot and set aside.
- For the Risotto:** In a large shallow pan, heat the olive oil over medium-high heat. When the oil is hot, add the diced fennel, onion, and a pinch of salt. Sweat the mixture until it is translucent, then lower the heat slightly and cover the pan. Stir occasionally and lower the heat if necessary to prevent browning. Allow for the vegetables to reduce in volume and become jammy, approximately 20-30 minutes. When the mixture is almost done, reheat the reserved fennel broth and keep it at a low simmer.

This recipe was created and paired by the Culinary Team at Trinchero Napa Valley.

©2022 TRINCHERO FAMILY ESTATES

TRINCHERO

Family Estates

Bravium

Russian River Valley Chardonnay

PAN-SEARED HALIBUT WITH FENNEL RISOTTO



6 Servings



1 Hour



DIRECTIONS

3. When the fennel-onion mixture is ready, raise the heat to high and add the rice, stirring to coat the rice evenly with the vegetable mixture. Add the wine and cook, stirring, until the wine has been absorbed. Add about a cup of the hot stock to the rice and continue to cook, stirring vigorously, until the stock is absorbed. Keep adding ladlefuls of stock and stirring vigorously until stock is absorbed into the rice before adding more stock until the rice is al dente, about 20 minutes. Beat in the reserved butter, then stir in the Crème Fraîche. Salt to taste. Remove from heat, divide among six plates, and top with a piece of seared halibut. Serve immediately. (Leftover fennel broth can be frozen and saved for future use.)
4. **For the Halibut:** Preheat oven to 350°F. Ten minutes before the risotto is ready, preheat a heavy-bottomed nonstick sauté pan over medium-high heat. Add enough olive oil to cover the bottom of the pan. Season the halibut filets to taste with salt. When the oil is hot, slip the fish carefully into the pan. Let the fish sear until nicely browned on one side. Carefully turn the filets over to sear on the other side. Once both sides are seared, transfer filets to a parchment-lined sheet pan and cook to desired doneness. When finished cooking, remove the halibut from the oven, rub butter pats on each filet, sprinkle some fennel pollen, and serve with risotto.

This recipe was created and paired by the Culinary Team at Trinchero Napa Valley.

©2022 TRINCHERO FAMILY ESTATES

TRINCHERO

Family Estates

Bravium

Anderson Valley Pinot Noir

GRILLED PORK CHOP WITH WHITE BEAN & BROCCOLI RABE GRATIN



6 Servings



1 Hour

INGREDIENTS

For the Pork Chop:

6 6-7 oz Pork Chop

Salt

Pepper

For the Beans:

1 lb. Rancho Gordo Cassoulet Beans

1 carrot, peeled and cut into 3-4 sections

1 medium onion, diced

2 ribs celery, cut into 3 sections

2 small bay leaves

1 sprig of thyme, parsley, and basil for broth

1 qt. vegetable stock

For the Broccoli Rabe Gratin:

1 bunch Broccoli Rabe, coarsely chopped

¼ c. olive oil

3 garlic cloves, minced

1 tbsp. anchovy, minced

Pinch of chili flakes

Zest of 1 lemon

Lemon oil (optional)

For the Crumb Topping:

2 c. Panko breadcrumbs

Zest of 1 lemon

1 garlic clove, minced

1/3 c. grated parmesan

3-4 tbsp. olive oil

DIRECTIONS

1. Drain the beans and place them in a large pot with the onion, carrot, celery, bay leaves, herbs, and vegetable broth. Add enough water to cover the top of the beans. Cook, at a gentle simmer, covered, until beans are tender but not mushy. Start checking for doneness after an hour or so of cooking. When beans are almost done, season to taste with salt. When beans are tender but not mushy, strain out the liquid, reserving broth and beans separately.



This recipe was created and paired by the Culinary Team at Trinchero Napa Valley.

©2022 TRINCHERO FAMILY ESTATES

TRINCHERO

Family Estates

Bravium

Anderson Valley Pinot Noir

GRILLED PORK CHOP WITH WHITE BEAN & BROCCOLI RABE GRATIN



6 Servings



1 Hour

DIRECTIONS CONTINUED



2. For the Broccoli Rabe: While the beans are cooking, sauté the broccoli rabe. Heat a large skillet over medium heat for a few minutes, then add the olive oil. Add the garlic and anchovy and sauté until fragrant. Add the broccoli rabe and sauté, tossing to distribute the garlic and anchovy, until wilted and stems are tender. Remove from heat and stir in lemon zest, lemon oil if using, and chili. Set aside and reserve.

3. For the Bean Puree: When the beans are tender, remove them from heat and drain through a strainer, reserving the broth. Measure out 1 cup of the broth (save the rest of the flavorful broth- it freezes well and can be used for making soup or your next batch of beans). Pick out the vegetables, herbs, and bay leaves from the beans and measure out 2 cups of beans. Place the 2 cups of beans in a blender jar, and add the reserved cup of bean broth, 1/2c. olive oil, and the roasted garlic, and puree on high speed until very smooth. It should be the consistency of a thick bechamel or cream sauce. Add more bean liquid if necessary for the right consistency.

4. To Assemble the Gratin: Preheat oven to 350 degrees Fahrenheit. Grease or butter a 9" X 13" or other medium-sized ovenproof casserole or Pyrex dish. Combine the bean puree, reserved beans, and reserved broccoli rabe. Check for seasoning. Pour into baking dish. Top evenly with reserved crumb mixture. Bake until crumbs are brown, and beans start to bubble and are hot all the way through, about 30 minutes.

5. For the Pork Chop: Preheat the grill to 450°F. Dust both sides of the pork chops with desired salt and pepper. Grill each side for about 5 minutes, rotating halfway for more grill marks. When done grilling transfer chops to a sheet pan lined with parchment or foil and cook to desired doneness.

This recipe was created and paired by the Culinary Team at Trinchero Napa Valley.

©2022 TRINCHERO FAMILY ESTATES