



## NEAPOLITAN RISOTTO FISH BAKE

### INGREDIENTS

- 1 1/3 cup of Arborio rice
- 340 g of Argentinian Shrimp (shelled and deveined)
- 1 can (or 2 cups) cups of fish stock
- Pinch of saffron threads
- 3 to 4 tbsp of extra virgin olive oil
- Salt and freshly cracked pepper
- 1/2 white onion, diced
- 2 celery stalks, diced
- 3 medium portions of halibut, cut into 1" cubes
- 1 yellow bell pepper, sliced thin
- 3/4 cup of crushed tomatoes
- 1/2 frozen green peas, rinsed
- 1/2 cup of Two Sisters Sauvignon Blanc
- 2 tbsp of chopped fresh parsley
- Additional olive oil for drizzling

### DIRECTIONS

Preheat oven to 400 degrees. Prepare saffron by placing it in 2 tbsp of very warm water to dissolve, set aside in an oven proof heavy bottom pan, heat the olive oil and sauté the onion and celery on low/medium heat for 5 to 8 minutes.

Bring heat to medium and add your fish and shrimp, season well with salt and pepper.

Cook for 5 minutes so flavours can marry together.

Add the sliced yellow peppers, rinsed peas, crushed tomatoes, rice and then season with salt and pepper. Cook for a couple of minutes and then add the fish stock, white wine and saffron threads in water. Once all liquids are added, mix gently and be sure rice is tucked under the liquid. Raise the heat to high and bring mixture to a boil.

Once it boils, turn it off and sprinkle with half of the parsley, saving the other half of the parsley for when the rice dish is finished cooking.

Close the lid securely and bake in the oven for 30 to 35 minutes.

Once cooked, drizzle with extra virgin olive oil and top with remaining parsley.

### WINE PAIRING

#### Two Sisters Sauvignon Blanc

This dish is very complex and flavourful, combining the seafood with the vegetables and seasonings. Adding some of the wine as liquid for the risotto really takes things to another level, as the flavours of the wine permeate the dish completely. The result is an amazing combination as the herbaceous side of the Sauvignon Blanc complements the dish perfectly, while the bright citrusy side of the wine elevates and accentuates everything about the dish.

TWO SISTERS