

# Wining and Dining *the Casa di Vino Way*

## Artichoke Rice Cakes w/Manchego

Yield: 6 servings

- 1 large globe artichoke
- 2 oz butter
- 1 small onion, finely chopped
- 1 garlic clove, finely chopped
- 4 oz rice
- 2 cups hot chicken stock
- 2 oz grated fresh Parmesan cheese
- 5 oz Manchego cheese, very finely diced
- 3-4 tablespoon fine corn meal
- olive oil, for frying
- salt and ground black pepper
- fresh flat leaf parsley, to garnish

Remove the stalks, leaves and choke to leave just the heart of the artichoke; chop the heart finely. Melt the butter in a pan and gently fry the chopped artichoke heart, onion and garlic for 5 minutes until softened. Stir in the rice and cook for about 1 minute. Keeping the heat fairly high, gradually add the stock, stirring occasionally until all the liquid has been absorbed and the rice is cooked - this should take about 20 minutes. Season well, then stir in the Parmesan cheese. Transfer the mixture to a bowl. Leave to cool, then cover and chill for at least 2 hours.

Spoon about 1 tablespoon of the mixture into the palm of one hand, flatten lightly, and place a few pieces of diced cheese in the centre. Shape the rice around the cheese to make a small ball. Flatten slightly, then roll in the corn meal, shaking off any excess. Repeat with the remaining mixture to make about 12 cakes. Shallow fry the rice cakes in hot olive oil for 4-5 minutes until they are crisp and golden brown. Drain on kitchen paper and serve hot, garnished with flat leaf parsley.

Courtesy of Spain Recipes

## Suggested Wine Pairing: 2007 Espelt Vailet

Casa di Vino is located in Johnston, Iowa (86<sup>th</sup> Street, adjacent to the Dahl's Grocery Store)