
FAVA BEAN RISOTTO WITH CRISP PANCETTA

BY CHRISTOPHER LEE

Spring brings us fava beans, one of the loveliest vegetables of the table. The season is short, so grab them while you can. They're well worth the small effort it takes to prepare them. This dish goes exceptionally well with the crisp, flavorful Arneis and the lovely, deeply fruity Chinon.

3 cups broth—half chicken stock, half water	8 ounces yellow onion, finely chopped
2 ounces pancetta, thinly sliced	$\frac{2}{3}$ pound carnaroli rice
2 ounces extra-virgin olive oil	3 ounces dry white wine
2–2½ pounds fava beans in the shell	$\frac{1}{2}$ teaspoon kosher salt
1 three-inch rosemary branch	Pinch of grated nutmeg
4 tablespoons unsalted butter	4 tablespoons Pecorino Romano or Grana Padano, finely grated

Heat broth in a saucepan and hold on lowest heat. In another pan, fry pancetta over low heat in a few drops of oil, turning often, until crisp. Transfer to a paper towel.

Pop fava beans out of their soft outer pods into a bowl. Blanch favas in unsalted boiling water about 30–45 seconds. Scoop favas into ice water. Stir to cool. Drain water. Gently squeeze beans out of skin into another bowl. You'll have about 2 cups.

Cook favas with rosemary in 1 ounce olive oil and a little water, until favas are soft and beginning to melt, and water is evaporated. Discard rosemary. Season favas with salt. Remove half the favas to a small bowl and keep warm. Crush the other half of the favas into a coarse paste with a fork.

Warm 1 tablespoon butter and remaining olive oil over low heat. Sauté onion until translucent, about 2 minutes. Add rice and sauté until rice begins to turn translucent, about 1 minute. Do not color rice. Deglaze with white wine and cook until wine is evaporated. Add 2½–3 eight-ounce ladles of hot broth to cover rice by $\frac{1}{4}$ inch. Add $\frac{1}{2}$ teaspoon salt. Cook rice at a robust simmer, stirring gently and scraping bottom of pan. When liquid drops below surface of rice, add broth to cover again by $\frac{1}{4}$ inch. Continue stirring until rice is creamy and tender but still firm. Remove rice from heat. Stir in fava bean paste, 3 tablespoons cold butter, nutmeg, and 2 tablespoons cheese. Taste rice and adjust salt if needed.

Spoon rice onto warm plates. Place a spoonful of favas on top of each rice mound. Sprinkle rest of grated cheese over rice. Decoratively place a few pieces of pancetta on top of rice.

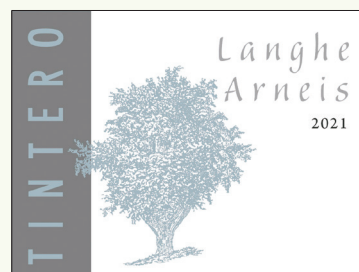
Serves 4–6

Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.



2021 LANGHE ARNEIS TINTERO

Piedmont may be best known for red grapes such as Nebbiolo, Barbera, and Dolcetto, but wines like Tintero's Arneis make it impossible to overlook the region's whites. Somewhat off the beaten path, and east of the towering regions of Barolo and Barbaresco, Marco Tintero is producing some of the region's most charming and approachable wines. For this cuvée, he ferments and ages Arneis, one of Piemonte's indigenous white grapes, in stainless steel to preserve its youthful generosity and freshness. Evoking peach, pear, grapefruit zest, and jasmine, and bearing a gentle acidity, this



dreamy *aperitivo* wine reaffirms that we should turn more often to Piedmont not only for our reds but also for our whites! Pour it alongside your favorite goat cheese or a chilled zucchini soup for a perfect spring- or summer-time pairing. —TOM WOLF

\$14.00 per bottle

\$151.20 per case



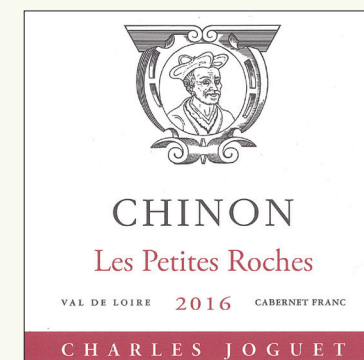
LEFT
Vines at Tintero. © Dixon Brooke







COVER
Kevin Fontaine of Domaine Jogueet.
© Gail Skoff

2016 CHINON "LES PETITES ROCHES" CHARLES JOGUET

As delicious as young Chinon can be, it's always a treat to experience reds from this Loire Valley appellation with a little age. As it evolves, Cabernet Franc gradually softens, exchanging its bright, fresh, fruit-forward character for a more supple, elegant, and terroir-driven personality. Jogueet's Les Petites Roches comes from some of the domaine's younger—thirty-five-year-old!—vines planted in gravelly soils and, as its name suggests, it shows a slightly stony essence. You'll find that it is structured enough to stand up to steak, duck breast, or venison, but at the same time, its notes of red fruit, graphite, and pepper are refined enough to pour at *apéro* hour alongside flavorful cheeses, a hummus plate, or charcuterie. Jogueet is one of the iconic producers of the Loire Valley. Once you have finished this bottle, you will be primed to discover the domaine's other cuvées! —TOM WOLF

\$27.00 per bottle \$291.60 per case



					
2021 Langhe Arneis Tintero	Arneis	10-year-old vines Clay, limestone	Serve cold 48–52° F Do not decant	Peach, pear, grapefruit zest Floral, generous, dry	Drink now
2016 Chinon "Les Petites Roches" Charles Jogueet	Cabernet Franc	35-year-old vines Siliceous alluvial sand, limestone	Serve slightly cool 58–62° F Decant optional	Red fruit, graphite, pepper Elegant, supple, versatile	Drink now

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