



Nautilus
ESTATE of MARLBOROUGH



CANTER VALLEY FARM QUAIL WITH A CREAMY BACON AND LEEK RISOTTO

1 ½ l chicken stock
1 tbsp olive oil
4 streaky smoked bacon rashers, cut into pieces
3 large leeks , chopped
20g Marlborough Garlic Crushed
300g risotto rice
125ml Marlborough white wine
50g grated Parmesan
½ bunch chives , chopped
1 tsp Salt, ½ t Black Pepper
6 Quails Boned out or Roasted Whole and then Quartered

Keep the stock simmering in a saucepan on the back of the stove and heat the oil in another large pan and fry the bacon until crisp. Remove and drain bacon on paper towels. Stir in the leeks and garlic and soften for 5-7 mins. Add the rice and cook for 1 min. Pour in the wine and keep stirring until it is absorbed. Add the stock, one ladle at a time, stirring and waiting for the rice to absorb the liquid before adding more stock. Continue for about 20 mins until the rice is just cooked and the risotto has a creamy consistency. Season, then stir through the bacon along with most of the Parmesan and chives, saving a little of each to scatter over before serving. Pan Sear the Quail Breast for 2 mins skin side down and season well, serve with risotto and glaze

