

GLORIA FERRER WINERY

AUTUMN HARVEST PURPLE RICE PILAF

Crafted By: Gloria Ferrer's Executive Chef, Jason Naaman

Nutty purple rice mingles with roasted butternut squash, earthy wild mushrooms, golden raisins, and toasted pecans. A drizzle of truffle oil ties it all together for a rich, seasonal Thanksgiving side dish bursting with color, texture, and deep autumn flavor.

Ingredients

2 cups wild or purple rice
3 ½ cups chicken stock or vegetable broth
1 medium-sized butternut squash, diced ¼ inch
8 oz mixed mushrooms (any variety)
1 Tbsp chopped fresh rosemary
2 Tbsp chopped fresh sage
1 Tbsp chopped fresh Italian parsley
1 tsp white truffle oil
¼ cup golden raisins, soaked overnight
2 oz butter
1 oz extra virgin olive oil
Salt & pepper to taste



Preparation

1. The evening before, place the golden raisins in a small jar, cover with water, and refrigerate to rehydrate. Drain before using.

2. On the day of preparation, peel and dice the butternut squash, slice the mushrooms, and finely chop the herbs.

3. Rinse the rice in cold water, then drain well. In a 4-quart pot, combine the rice with chicken stock or vegetable broth. Bring to a boil, cover, and reduce to a gentle simmer. Cook for 20–25 minutes, until the liquid is nearly absorbed. Remove from heat and let rest, covered, for 10 minutes to finish steaming.

4. While the rice cooks, warm the butter and olive oil in a large skillet over medium-high heat. Add the diced squash and sauté until just tender. Stir in the mushrooms and continue cooking until both are golden and fragrant. Season with salt, pepper, fresh herbs, and a drizzle of truffle oil.

5. Fluff the rice with a fork and fold in half the vegetable mixture. Transfer to a serving platter, spoon the remaining vegetables over the top, and finish with golden raisins. For an elegant touch, garnish with crisp fried sage leaves before serving.

Pair It with:



2018 Royal Cuvée

An impeccable balance of Pinot Noir and Chardonnay, our 2018 Royal Cuvée retains vibrant fruit while gaining depth through six years of aging. This patience reveals layers of nuance and complexity, culminating in a wine of elegance and distinction that embodies its regal character.



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