

# PLAIN & Fancy COOKING

## Pan Seared Niagara Ostrich Fillet with Preserved Kumquat Risotto & Rice Wine Marjoram Sauce

*From Steven Treadwell, Executive Chef, Queen's Landing, Niagara-on-the-Lake, Ontario, Canada*



### Ingredients:

2 (5 oz. servings) fan fillet of ostrich

#### *Risotto -*

1 cup Arborio rice

4 cups chicken stock

1 T. shallots, chopped

1 tsp. garlic, chopped

1 T. olive oil

pinch salt and freshly ground black pepper

1 Kaffir lime leaf

1 oz. preserved kumquats or similar

#### Sauce -

1 cup reduced veal stock

1 tsp. fresh marjoram, chopped

1 oz. rice wine

1 oz. cubed butter

seasoning to taste

### To Prepare:

Pan sear the ostrich fillets. Remove from pan and keep warm. To make sauce, deglaze pan with rice wine and marjoram. Add veal stock. (over)

Reduce to desired consistency. Add butter away from heat. Sprinkle seasoning to taste.

To make risotto, cook shallots and garlic in pan with olive oil. Add washed rice, stir. Add chicken stock, lime leaf. Bring to a boil, adding more stock as it absorbs the rice. Cook al dente, keeping slightly moist. Season, adding sliced kumquats. If desired, add a little cream, cheese and butter at this point.

To serve, arrange risotto, ostrich and sauce on plates. Serves 2.

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