ATLAS SWIFT & EARTH TO PLATE

SAFFRON RISOTTO

ATLAS SWIFT

PREMIUM WINES

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Crumbs are a simple yet effective way to add texture and depth to dishes with a softer profile—bringing contrast, crunch, and another layer of flavour.

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Slice the fennel thinly to help it absorb the marinade fully. The marination gently softens and lightly pickles the fennel, making it a bright, refreshing contrast to the creamy risotto.

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Infusing the saffron in warm stock before cooking helps extract its vivid golden colour and allows its delicate aroma to bloom gently into the dish.

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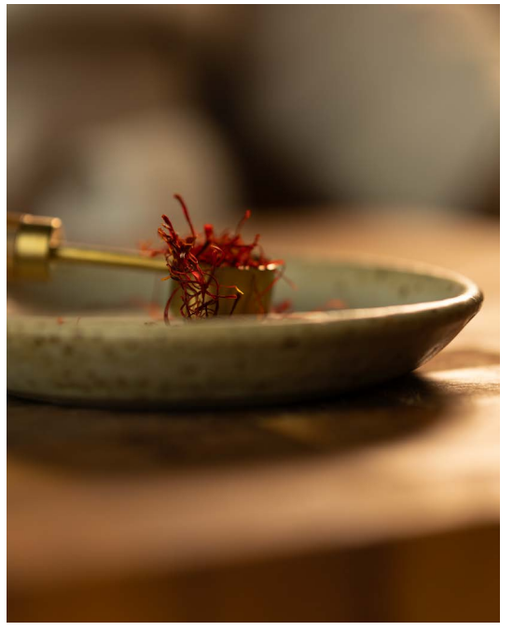
Risotto should never be thick or stiff - it should flow gently on the plate, with a silky texture, a creamy finish, and grains that retain a slight bite.



SAFFRON RISOTTO | FENNEL | HAZELNUT | ORANGE

CHEF NOTES

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Saffron is graceful and quietly transformative - one of the few spices that can elevate a dish from simple to exceptional without overwhelming or overcomplicating. She lingers just long enough, perfuming the rice with warmth and painting it in tones of gold, while allowing the other elements to shine: the toasted depth of hazelnuts, the biscuity notes of sourdough, and the bright lift of fennel, orange, and a subtle hint of chilli. This is a dish to slow down for - and best appreciated in good company, with a beautiful bottle of Franschhoek Chardonnay.

Ingredients: Cashew sour cream is a versatile, dairy-free alternative that can be made ahead and stored in the fridge for 4–5 days. Stir it into pasta,, use as a spread or dip, or loosen it with acidity and water to create a creamy salad dressing. The fennel slaw and hazelnut crumb can also be prepared in advance. The crumb stores well and adds texture to salads and soups.

Risotto: While best cooked fresh, risotto can be partially prepared ahead. Cook as usual, stopping just before the rice reaches al dente. Spread it onto a flat tray to cool, then cover and refrigerate. Just before serving: heat a pan with olive oil, add the risotto and a splash of warm stock. Stir gently over medium heat, adding more stock as needed until heated through and al dente. Fold in the remaining ingredients, adjust the seasoning, serve and ENJOY!

INGREDIENTS

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- 2 tbsp olive oil
- 2 tbsp plant butter (or ghee)
- ½ onion, finely diced
- ½ fennel bulb, finely diced
- 2 garlic cloves, minced
- 1 cup arborio rice
- ¼ cup dry white wine
- +- 4 cups vegetable stock
- ½ tsp saffron threads
- ¼ cup cashew cream (or mascarpone)
- ¼ tbsp nutritional yeast (or parmesan)
- Salt and white pepper
- Lemon juice

Cashew cream

- 1 cup cashew nuts
- 2 tsp lemon
- 2 tsp nutritional yeast
- +- ½ tsp salt

Hazelnut Crumb

- 2 - 4 tbsp olive oil
- ½ cup sourdough crumbs
- ¼ cup toasted hazelnuts
- ¼ - ½ tsp smoked chili flakes
- 1 tsp fennel seed, toasted
- Zest of orange + salt to season

Fennel salad

- fennel & fronds, sliced thinly
- lemon, olive oil, salt to season

METHOD

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Cashew Cream: Boil cashews in water for 15 - 20 minutes, topping up as needed. Drain, rinse, and transfer to a high speed blender. Add 1/2 cup water with remaining ingredients and blend until a silky smooth paste has formed. Refrigerate until use.

Hazelnut Crunch: Drizzle olive oil into a pan, stir in breadcrumbs and toast until golden. Season with salt, add fennel seeds, chilli flakes, and chopped hazelnuts. Remove from heat, stir in orange zest and finish with a drizzle of olive oil. Set aside.

Saffron Stock: Warm stock with saffron in a saucepan. Reduce heat and keep warm.

Risotto: Heat olive oil and 1 tbsp plant butter or ghee in a wide-based pot or pan. Gently sweat the onion, garlic, and fennel with a generous pinch of salt until soft and translucent -avoid any browning. Add rice and toast for 2–3 minutes, stirring to coat the grains evenly. Deglaze with wine and cook until fully absorbed. Begin adding the warm saffron-infused stock, one ladle at a time, stirring regularly and allowing each addition to absorb before adding the next.

This gradual process encourages the rice to release its natural starches, building a creamy texture. Cook for +-15 minutes, or until the rice is nearly al dente. Remove from the heat, fold in the cashew cream, remaining butter, nutritional yeast, and a squeeze of lemon. Adjust seasoning. Spoon into bowls and tap gently to spread. Top with hazelnut crunch and fennel slaw. Finish with a drizzle of good olive oil.

ATLAS SWIFT

Formal Range

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Chardonnay

Franschhoek

The Franschhoek Chardonnay reveals a vibrant golden hue with a subtle green tinge. It offers pronounced aromas of ripe nectarine, peach skin, and a medley of citrus fruits, including orange and naartjie, finishing with a hint of cantaloupe.

The spice component adds a structural backbone, featuring ginger and lime nuances.
This Chardonnay presents a medium body with a silky, polished finish, reflecting both elegance and depth.