



**AUTHENTIC ITALIAN
RESTAURANT AND BAKERY**

Yield 4 cups
Serves 4 as appetizer
Serves 2 as main course

RISOTTO AL TARTUFO NERO



1 pkg.	Risotto al Tartufo Nero (200 g.)
7 cups	Chicken or vegetable broth
2 TBS	Shallots, finely chopped
½ clove	Garlic, smashed and minced
3 ½ TBS	Extra-virgin olive oil
½ cup	Italian parsley, leaves only, finely chopped
4 TBS	White wine (Chardonnay, Trebbiano)
3 TBS	Parmesan cheese, grated
Salt	To taste
Pepper	To taste
½ oz.	Butter

COOKING INSTRUCTIONS

Remove the rice from the bag and allow to air for 30 minutes. Bring 7 cups of chicken or vegetable broth to a low boil.

Heat 2TBS extra-virgin olive oil in a saucepan. Add the shallots and garlic and cook over low heat until the shallots start to brown. Add the rice and keeping the heat low, stir until the rice are evenly coated. Toast the rice over low heat for 2-3 minutes, stirring continuously (do not over toast!) Add half of the chopped parsley, stir, then add the white wine. Stir until the wine has evaporated, then add 4 oz of broth (the broth should be kept at a low boil or it will stop the cooking of the rice). The broth should always just cover the rice. Stir frequently and add the broth in ½ cups, as needed. We used 5 ½ cups of broth and cooked the risotto for 17 minutes. The risotto is al dente when the rice has a little firm white rice inside (it shouldn't be soft all the way through). If you prefer it cooked through, cook a little longer adding an additional ½ -1 cup broth.

Remove the risotto from the heat and add 1 ½ TBS extra-virgin olive oil, 3TBS grated Parmesan, ½ TBS chopped parsley and salt and pepper to taste. As you stir, move the saucepan back and forth for 45 seconds to 1 minute, which helps to produce a creamy risotto.

Distribute the risotto evenly between 2 plates and garnish with chopped parsley and finish with a ½ oz of butter.

VARIATIONS

Add 4 oz raw chicken cut into ½ inch cubes, before adding the rice.

Add fresh, chopped mushrooms sautéed with shallots and garlic before adding the rice.

If desired, use extra-virgin olive oil instead of butter to finish the risotto.

Buon Appetito!


Maurizio Mazzon