



## Parmesan Risotto

Simple Parmesan risotto is delicious on its own or as the perfect base recipe for wild mushroom risotto, saffron risotto with scallops, or simply topped with a rich & savory duck confit. The key to any creamy risotto is patience & attention.

### INGREDIENTS *(Makes 6-8 servings)*

4 Tbsp Butter

1 Tbsp Olive Oil

1 medium shallot, diced

1.5 cups Arborio rice

½ cup dry white wine or dry vermouth

4 cups chicken stock

1/3 cup shredded Parmesan cheese

Kosher salt, to taste

Optional – lemon zest garnish, fresh chopped thyme or flat-leaf parsley

### PREPARATION

- Place a saucepan over medium-low heat and add the chicken stock. Cover and let sit until you're ready to add to the risotto. It's important to add warm chicken stock to your risotto so that the cooking temperature does not fluctuate too wildly during cooking.
- In a large pot or Dutch oven over medium-high heat, add the olive oil and 1 tbsp of butter. When the butter has melted, add the shallots and cook until tender and translucent, approx. 5 minutes.
- Add the Arborio rice and stir to coat with the butter and olive oil for another minute or two until there is a slightly nutty aroma. Do not allow the rice to brown.

[www.pinestreetmarket.com](http://www.pinestreetmarket.com)

©2018, Pine Street Market

- Reduce the heat to medium and add the white wine or dry vermouth. Stir constantly. When the white wine has absorbed into the rice, add a ladle of hot chicken stock. Stir continuously. When the chicken stock is absorbed, add another ladle. Continue this process until you have added all of the chicken stock or until the risotto is tender, but slightly firm to the bite, without being crunchy.
  - If your risotto needs additional cooking time, add a little more water or chicken stock and continue to cook.
- Stir in the remaining 3 tbsp of butter, Parmesan cheese, and season to taste with salt.

## **OPTIONAL**

- For a little brightness, zest a lemon over the top of the risotto upon serving and sprinkle with chopped fresh thyme or parsley.