Risotto With Parmesan & Pecorino Cheese

Serves
6-8 servings

Ingredients
1½ cups Lundberg Arborio rice
1 quart chicken stock
½ cup white wine
1 medium shallot or ½ yellow onion, chopped (about ½ cup)
3 tsp. unsalted butter
1 tsp. vegetable oil or olive oil
¼ cup grated parmesan pecorino blend cheese
1 tbsp chopped Italian flat leaf parsley
Sea or Kosher salt to taste
Freshly ground black pepper

Preparation Instructions

Heat the chicken stock to a simmer in a medium saucepan, then lower the heat to keep the stock hot. In a large heavy bottom saucepan, heat the oil and one tbsp of the butter over medium heat. When the butter has melted, add the chopped shallots or the onion. Sauté for 2-3 minutes until they are translucent.

Add the rice to the pot and stir it briskly with a wooden spoon so that all the grains are coated with the oil and melted butter. Sauté for 1 more minute or so until there is a slightly nutty aroma - careful not to brown.

Add the white wine and cook while stirring, until the liquid is fully absorbed. Add a ladle of the hot chicken stock to the rice and stir until fully absorbed. When the rice appears almost dry, add another ladle of stock and repeat the process. Continue adding ladles of stock and stirring the rice while the liquid is absorbed. As it cooks you will see that the rice takes on a creamy consistency as it begins to release its natural starches. Continue adding hot stock a ladle at a time, for 20 to 30 minutes or until the grains are tender but still firm to the bite, without being crunchy. If you run out of stock and the risotto is not done, you can finish cooking using hot water. Just add the water as you did the hot stock - a ladle at a time - until absorbed.

Stir in the remaining butter, the parmesan and pecorino cheese mix and the chopped Italian parsley. Season with salt and pepper. Risotto turns glutinous if held for too long, serve it right away. It should form a soft creamy mound on the plate and not runny or still and gluey.