



## CARNAROLI RISOTTO WITH SHAVED WHITE TRUFFLES FROM ALBA

*CHEF JONATHAN BENNO*

### **Part 1 ingredients**

2 T. canola oil  
3 T. very finely minced onions  
1 cup Carnaroli rice  
1 cup crisp dry white wine  
2 cups chicken stock

### **Part 2 ingredients**

2-2 1/2 cups chicken stock  
1/4 tsp. kosher salt, or to taste  
5 T. unsalted butter  
3/4 cup heavy cream, whipped to soft peaks  
1/4 cup freshly grated Parmigiano-Reggiano  
fresh white truffle

### **Part 1 method**

Heat the canola oil in a deep heavy sauté pan over medium heat. Stir in the onions and cook slowly until softened and translucent. Mix in the rice and stir for 3-4 minutes.

Add the wine and let it simmer, without stirring, for 2-3 minutes. When the liquid has been absorbed, begin stirring to toast the rice. The rice should not brown, but will separate into individual grains, looking much as it did before the wine was added. Scrape the bottom of the pan to keep the rice from sticking. The alcohol smell should be completely gone. Increase the heat and add the stock, it should just cover the rice. When it boils, reduce the heat and simmer for 4 minutes. Drain the rice, discarding any remaining liquid. Spread the rice in a 9- by 13-inch pan or other similar-size container, cover, and refrigerate for several hours, or up to one day.

### **Part 2 method**

Put the rice in a sauté pan, add 1/2 cup of the stock and the salt, and stir over high heat until the liquid begins to simmer; it should continue to simmer throughout the cooking. As the stock evaporates, add 1/2 cup more. Continue to cook, stirring all the while, adding more stock as it evaporates and tasting the rice from time to time. The finished rice will be similar to al dente pasta; it should be thoroughly cooked but with a little “bite” remaining to it, never mushy. When the rice is cooked, let whatever liquid remains in the pan evaporate (you may not have to use all the stock called for).

Remove the risotto from the heat and, using a wooden spoon, beat in the butter a little at a time, working quickly so that it will emulsify with the rice, creating a creamy risotto rather than melting into the risotto. Vigorously beat in the whipped cream, cheese, salt to taste. Divide among serving bowls.

Shave the white truffle over the risotto. Serve immediately.