RICE & GRAINS

Basic Risotto

Arborio rice stirred with hot stock, white wine, and Parmesan.

Serves 6–8 · 40 minutes

Ingredients

1½ cups Arborio rice

1 quart chicken stock

½ cup white wine

3 tbsp unsalted butter, divided

1 medium shallot or small onion, chopped (½ cup)

1 tbsp sunflower oil

1 tbsp chopped parsley

¼ cup grated Parmesan

Kosher salt, to taste

Directions

1. Bring the stock to a simmer in a saucepan. Keep it hot over low heat.
2. In a separate heavy pan, heat the oil and 1 tbsp butter over medium heat. Soften the shallot for 2–3 minutes.
3. Stir in the rice. Coat it in the butter and oil for about a minute, until fragrant. Pour in the wine and stir until absorbed.
4. Add hot stock one ladle at a time, stirring constantly and waiting until the rice is nearly dry before adding more. Continue for 20–30 minutes, until creamy and tender with a slight bite. If needed, finish with hot water.
5. Fold in the remaining butter, Parmesan, and parsley. Season with salt and serve immediately.