



TRUFFLED RISOTTO

Serves 4 as a starter or 2 as a main.

INGREDIENTS

25g truffle
approx. 2 cups of vegetable stock
180 grams Arborio rice
1 small onion, chopped very fine
2 tbsp extra virgin olive oil
1 cup dry white wine
50 g butter diced
50 g finely grated parmesan
Salt to taste

METHOD

Into a bowl, grate about two thirds of the truffle and all the cheese.
Add the butter and 1 tbsp olive oil. Mix gently. Set aside.

Bring the vegetable stock to the boil in a small saucepan and keep on slow simmer.

Using a heavy based flat-bottomed pan, saute the onion in 1tbsp of olive oil until translucent. Add the rice to the onion, stir to coat all grains with oil.

When the rice is heated, add the wine and stir until absorbed. Then add 1 cup of hot stock. Stir until absorbed. Keep adding small quantities of stock until rice is cooked (about 15 minutes). The rice should be al dente, moist with no excess liquid remaining.

Turn off heat and add the contents of the bowl (butter, truffle and parmesan mixture).

Quickly beat into the risotto until you get a creamy finish.
Let it sit for 1 minute.

Serve and shave the remaining truffles over the individual portions at the table.