

# Truffle Shuffle

## Black Truffle Risotto

with Roasted Asparagus

### Mise en Place

Cutting board  
Knife  
Ladle  
Wooden spoon

Cheese grater  
Large pan  
Small pot  
1 cup measuring cup

1½ cups water  
Foil-lined sheet tray  
**½ cup dry white wine  
(optional)**

### Ingredients

3 cups broth  
1 ounce Parmesan  
2 tablespoons unsalted  
butter

1 jar Truffle Carpaccio  
1 shallot  
¼ bunch asparagus  
¼ cup olive oil

Balinese Truffle Salt, to taste  
1 heaping cup carnaroli rice  
1 lemon

### Prep During Class

1. Preheat your oven to 425F.
2. In a small pot over medium-high heat, bring 3 cups of the broth and 1½ cups of water to a boil. Once boiling, turn off the heat and set aside.
3. Finely grate the Parmesan cheese.
4. Cube the butter.
5. Chop half of the Truffle Carpaccio, reserving the other half for garnish.
6. Peel and finely mince the shallot. Snap or slice the asparagus spears.

### How to Cook

1. In a large saucepan over low heat, stir together the shallot, half of the olive oil, and a pinch of Balinese Truffle Salt. Cook until the shallot is soft and translucent (but before browned).
2. Add the rice and cook over low heat, stirring constantly, until the rice has a toasty aroma but no color.
3. Deglaze the pan with the ½ cup of white wine, increase heat to medium-high, and continue stirring until all of the wine has evaporated.
4. Turn the heat to medium and add one ladle of hot stock to the pan.
5. Cook until almost all of the liquid has evaporated, stirring constantly. Repeat this process until there is only ¼ cup of stock left and the rice is al dente.
6. Meanwhile, pop the asparagus onto the sheet tray and toss with the remaining olive oil and a pinch of Balinese Truffle Salt. Roast until GBD (Golden Brown & Delicious), about 5-7 minutes.
7. Remove from the oven. Zest on the lemon, then squeeze on lemon juice to taste.
8. Turn the heat on the risotto to low and add the butter, one cube at a time, until emulsified. Adjust consistency if necessary with the last bit of stock.
9. Add the Parmesan, then fold in the chopped Truffle Carpaccio.
10. Season with a couple drops of lemon juice and Balinese Truffle Salt to taste.
11. Garnish with the remaining Truffle Carpaccio and roasted asparagus and enjoy!