

Truffle Shuffle

Risotto alla Milanese

with Black Truffle and Chives

Mise en Place

Cutting board
Knife
2 oz ladle

Wooden spoon
Cheese grater
Large pan

Small pot
1 cup measure

Ingredients

3 cups broth
1½ cups water
1 pinch saffron
1 ounce Parmesan cheese
6 tablespoons unsalted butter

1 bunch chives
1 shallot
¼ cup olive oil
Balinese Truffle Salt, to taste
1 cup carnaroli rice

Truffle Carpaccio, to taste
½ cup of dry white wine
Champagne vinegar or other
favorite vinegar, to taste

Preparation

1. In a small pot on high heat, bring the broth and water to a boil. Once boiling, stir in the saffron and remove the pot from heat, allowing the saffron to bloom.
2. Finely grate the Parmesan.
3. Dice the butter. Slice the chives. Peel and haché, or finely mince, the shallot.

How to Cook

1. In a large pan on low heat, stir together the shallot, olive oil, and a pinch of Balinese Truffle Salt. Cook until the shallot is translucent and tender but hasn't taken on any color.
2. Add the rice and stir constantly until the rice is fragrant and turns a pearly white, about 1 minute.
3. Add the wine, turn the heat to medium-high, and stir constantly until the liquid reduces and the pan is *au sec*, or nearly dry, about 3 minutes.
4. Turn the heat down to medium and add one ladle of hot stock to the pan. Cook, stirring constantly, until almost all of the liquid has evaporated. Repeat this process until there is only 1 ladle of stock left and the rice is al dente.
5. Stir in the remaining ladle of stock, bring to a simmer, and turn the heat to low.
6. Add the butter and Parmesan cheese. Stir until homogenous.
7. Adjust the seasoning with Balinese Truffle Salt and Champagne vinegar to taste.
8. Plate up that risotto and garnish with a few slices of that Truffle Carpaccio, a sprinkle of sliced chives, and a final touch of Balinese Truffle Salt. Enjoy your culinary trip to Italy!!