

RISOTTO WITH LEEKS AND PARMIGIANO CHEESE

(Serves 4)

Ingredients:

9 oz of Arborio Rice
3 medium leeks (only the white), finely chopped
1 ½ oz of unsalted butter
2 oz of fresh grated Parmigiano cheese
5 tbs. of E.V.O.O
4 cups of beef broth
1 fl oz of dry white wine
Sea salt
White pepper

In a saucepan, gently cook the leeks with one tbs. of butter, two tbs. of oil and lightly season with salt and white pepper. The leeks should be very soft and transparent at the end (about 5 minutes). Stir in the rice and mix well for 2 more minutes until the grains are hot, but not burned. Pour the wine and let it evaporate.

Heat the stock in a saucepan and keep it on a gentle simmer. Add two ladleful of hot stock making sure you move all the rice at the bottom of the pan with the spoon. Add more stock to cover the rice. The stock should be poured in small quantities, waiting that the liquid is absorbed, simmer on a low fire and stir occasionally .

The overall cooking time of Risotto (in Italy) is normally 18 minutes.

When the cooking time reaches to the end, check the seasoning, the texture of the rice to your taste. Take the saucepan out of the fire; add the fresh butter, 3 tablespoons of extra virgin olive oil, the Parmigiano cheese and stir vigorously to make a creamy risotto. Serve.

Submitted to Villa Vita by Chef Giuseppe Mazzocchi, "The Tuscan Cook"
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