



Lemon Risotto

YIELD: Makes 4 to 6 servings

COOKING TIME: Prep 10 minutes, Cook 40 minutes, Total 50 minutes

WINE SUGGESTION: Chardonnay or Inspiracio (blanc)

INGREDIENTS

3 ½ to 4 cups chicken broth (for less salt, use low-sodium)

1 cup dry white wine

1 Tablespoon butter

1 Tablespoon extra-virgin olive oil

1 cup Arborio rice

1 medium onion, minced

3 cloves garlic, minced

zest of 1 lemon

1 tablespoon fresh lemon juice

¼ to ½ cup fresh grated Parmesan cheese (extra for the table if desired)

PREPARATION

Bring chicken broth to a simmer and leave on low heat. In a large frying pan over medium high heat, add butter, olive oil, onion and garlic; gently sauté until translucent. Using a wooden spoon or silicon spatula, add Arborio rice, stirring to incorporate and sauté until warm, about 2 to 3 minutes, being careful not to burn. Next add wine, stir and cook until almost all of the wine has been absorbed.

Now begin adding the warm chicken broth, a full ladle at a time, gently stirring until the rice absorbs the broth and is almost dry. Your heat should be hot enough for the rice and broth to be at a high simmer. Continue adding the broth, a ladle at a time until about ½ to 1 cup of broth is remaining.

At this point, add the lemon zest, lemon juice and remaining broth (as needed) and stir in the parmesan cheese until creamy (not soupy). Add salt and pepper to taste.