



3 Fabulous Risotto Recipes

Risotto alla Salernitana (Risotto with Prosciutto and Mozzarella) An Arthur Schwartz Recipe

- 5 cups chicken broth
 - 2 tablespoons olive oil
 - 2 small onion, finely minced
 - 2 cups Italian rice – Arborio, Vialone Nano, or Carnaroli
 - ½ cup dry white wine
 - 3 ounces prosciutto, cut into 1/8-inch cubes
 - 8 ounces mozzarella, cut into ½-inch cubes
 - 2 eggs, beaten with salt and pepper
- Grated Parmigiano-Reggiano, Grana Padano, pecorino, or a mix (at least ½ cup)

1. Keep the broth in a small saucepan over low heat.
2. In a large saucepan, heat the oil over medium heat and sauté the onion until translucent, about 5 minutes.
3. Stir in the rice and cook for about 2 minutes, until the grains become white and opaque.
4. Add the white wine. Stir and cook until the wine is nearly evaporated.
5. Add enough broth to cover the rice. Stir and cook until the top of the rice is dry. Stir again, then add enough more broth to again cover the rice.
6. Continue cooking the rice at a brisk simmer, stirring in broth as needed, until the rice is still the tiniest bit firm.
7. Stir in the prosciutto and mozzarella.
8. Remove from the heat and stir in the beaten eggs, stirring well to incorporate.
9. Serve immediately, with grated cheese. (If desired, stir in some grated cheese before serving.)

Chestnut and Wild Mushroom Risotto

2	tablespoons olive oil
2	tablespoons unsalted butter
1/2	cup diced onion
2	ounces dried wild mushrooms, reconstituted or 2 cups fresh wild mushrooms
2	cups cooked chestnuts, coarsely chopped
1	cup arborio rice
1/3	cup dry white wine
2 1/2	cups chicken stock
1	cup grated Parmigiano cheese
1/2	cup creamy brie without the rind

Heat a 5 ½ quart pressure cooker over medium heat. Add the olive oil and butter then onions. Sauté the onions until tender. Add the mushrooms, sauté for 3 minutes or until tender. Add the rice and stir until the rice looks opaque. Add the wine and stir. Add the stock and the chestnuts. Bring to a boil and lock the lid in place. Bring up to medium pressure and reduce heat to maintain even pressure. Cook for 7 minutes and open with quick release method. Stir in cheeses and serve.

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Creamy Butternut Squash Risotto

2	tablespoons olive oil
2	tablespoons unsalted butter
1/2	cup diced onion
2	cups peeled butternut squash, diced 1/2"
1	cup arborio rice
1/3	cup dry white wine
2 1/2	cups chicken stock
1	cup grated Parmigiano cheese
1/2	cup creamy brie without the rind
Optional	fresh chopped herbs

Heat a 5 ½ quart pressure cooker over medium heat. Add the olive oil and butter then onions. Sauté the onions until tender. Add the diced butternut squash, sauté for 3 minutes or until tender. Add the rice and stir until the rice looks opaque. Add the wine and stir. Add the stock and bring to a boil and lock the lid in place. Bring up to medium pressure and reduce heat to maintain even pressure. Cook for 7 minutes and open with quick release method. Stir in cheeses and serve. As an option stir in some fresh chopped herbs for added flavor, perhaps parsley, thyme rosemary or even sage. Experiment with small portions and adding each herb individually to see which one perks up the flavor to your liking. This is a good way to really start to understand the different fresh herb flavors.

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