

Recipe and Procedure for Classic Risotto with Tomatoes and Parmesan
Yield 6-8 servings

Ingredient	Qty
Garlic, minced	1 large clove
Shallot, minced	1 medium shallot
Olive oil	1 T
White wine, dry	1/2 cup
Arborio rice	1 1/2 cups
Chicken or Vegetable stock, heated	1 quart plus 1 cup
Roma Tomatoes, cored, seeded and peeled, small dice	3 ea
Parmesan, grated	1/4 cup
Basil, chiffonade	4 leaves

1. Heat a large sauté pan with high sides over medium high heat, then add olive oil. When oil begins to shimmer, add shallots and garlic to pan, season with kosher salt and cook until aromatic, about 45 seconds.
2. Add Arborio rice, and **parch (cook)** until golden
3. **Deglaze** the pan with white wine
4. Add 1/2 cup of the heated stock, while gently stirring the rice. When the liquid is nearly absorbed, add another 1/2 cup. Continue to add the stock, stirring continuously, until the arboria rice is nearly fully cooked. The rice will be al dente, just barely firm in the center. Not all the liquid may be needed.
5. Fold in tomatoes and parmesan, then taste and adjust seasonings.
6. Garnish with basil and serve immediately.