

Risotto Working sheet

Juls' Kitchen Cook Along - Sunday 20th November 2022

Basic Ingredients

- Butter
- Half an onion or one shallot
- 160 grams (5½ oz) Arborio or Carnaroli Rice
- 500 ml (2 cups) good home-made stock
- 1 cup dry white wine
- Parmigiano-Reggiano

Flavourings of your choice (search *risotto* in the Juls' Kitchen blog archive or in the Letters from Tuscany archive for more ideas)

- 1 small sachet saffron
- ½ small roasted squash
- 2 cups roasted tomatoes
- 1 cup sauteed radicchio
- 2 pears (and mascarpone, or gorgonzola)
- 20 grams Dried mushrooms (remember to soak them 30 minutes before we meet)
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Tools

- saucepan (or pressure cooker!)
- wooden spoon

Want to make your own stock? You can make a chicken stock, or a flavourful vegetable stock. Here you can find my recipe.

Ingredients for the vegetable stock (for a risotto for 2 people, double if needed)

- 1 l (4 ¼ cups) water
- 1 carrot
- 1 celery stick
- 1 white onion
- 1 bunch of parsley
- ½ tablespoon coarse sea salt

Wash the carrot, celery and parsley and peel the onion. Cut the carrot and celery into large chunks, and divide the onion in half.

In a small pot pour the water, and add carrot, celery, parsley and onion. Add the salt, too. Bring the water to a boil over medium heat. When it starts boiling, lower the heat and let it simmer for about 20 minutes. The water will reduce by half, and it will become a light vegetable stock. Put this aside. If you use it immediately, you will not need to reheat it, but if you make it well in advance, be sure to warm it up before using it for the risotto.