



## RISO BIANCO

'Riso Bianco' simply means white rice, but white rice means something else to us and does not do justice to this hearty, flavorful dish. I often serve it as a main course, but it can certainly be topped with leftover meat, steak slices, seared shrimp, roasted chicken, or sauteed vegetables. If you want your riso bianco to have a more risotto like texture, you can stand and stir the pot while it cooks, adding the liquid a bit of a time. Alternatively, like I've done here, you can mix it all together once and let it cook on it's own - though the texture is less creamy, sometimes standing and stirring is not an option. Either way, it's versatile and delicious.

### INGREDIENTS

- 4 tablespoons olive oil
- 4 tablespoons butter
- 1 small white onion, peeled and finely chopped
- 3 shallots, peeled and minced
- 2 cups risotto rice (such as arborio)
- 2 cloves garlic
- 1 head cauliflower, chopped very fine (optional)
- 2 cups white wine
- 4 cups hot stock or broth
- 1 teaspoon sea salt
- Juice of 1 lemon
- Pepper and Parmesan to taste, for serving

