

RISO BIAN@

'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



INSTRUCTIONS

- 1. Melt the olive oil and butter together in a Dutch oven. Add in the onion and shallots. Saute for 5 minutes.
- 2. Add in the risotto rice and garlic. Saute the rice, stirring it every minute or so, for 5 minutes.
- 3. Add in the cauliflower and wine. Let saute for 1 minute.
- 4. Add in the stock, salt, and lemon juice. Stir to combine and let the rice cook for 10-15 minutes until it's cooked through, but not mushy.
- 5. Season to taste with salt and additional lemon juice, if desired.
- 6. Serve immediately with black pepper and finely grated Parmesan cheese.

NOTES			

