Cooking with OFS

Recipe	Parmesan Risotto

✕ For # people	12 people	🕐 Cooking time	45 minutes

INGREDIENTS

- 1 small pack bar unsalted butter, or divide 1 big stick into half
- 1.63 tbs extra virgin olive oil
- 3 medium yellow onions, 1 cup finely chopped
- 1 garlic bulb, pressed or grated
- 0.81 tsp fine sea salt, plus more to taste
- 3 packs chicken stock, low sodium, or vegetable stock
- 2 packs or 1kg arborio Risotto/Italian rice
- 2 cups of water
- 125gr parmesan finely grated, plus more to serve
- Black pepper
- 2tbsp parsley to garnish

DIRECTIONS

1. Heat up chicken stock in a separate large saucepan or pot. Bring it a simmer then reduce heat to the lowest setting just so it stays hot.

2. Place a large pot or 5 ½ qt dutch oven on a second burner over medium-low heat and add 2 tbsp butter & oil. Add onions & ½ tsp salt & saute the onions over low heat stirring frequently with a spatula until softened & translucent (don't brown), about 6-7 minutes. Add garlic & stir another 30 seconds.

3. Add rice, increase to medium heat, & stir constantly for 2 minutes until toasted. The rice will start to look translucent (don't brown) & barely golden, about 3 minutes.

4. Add water to deglaze the pan & stir until the liquid has absorbed, about 2 minutes.

5. Add 1 ladle of chicken stock & continue stirring until the rice has absorbed the broth. Add the remaining broth one ladle at a time allowing the liquid to almost completely absorb each time (don't let it too dry or it can stick & burn). Continue adding one ladle full at a time while stirring continuously. This process can take around 20-25 minutes depending on your desired doneness.

6. Once the rice is firm tender or your desired doneness, add 2 tbsp butter & freshly grated parmesan (1/2 cup). Season to taste with salt & pepper. Season with more parmesan, pepper and parsley.

NOTES