



TRUFFLE RISOTTO

Ingredients for 2 :

- 50g/2oz of unsalted butter or 2 tablespoons of a mild extra virgin olive oil
- 1 small onion chopped finely
- 200g/7oz of bomba/Arborio rice
- 125ml/4½fl oz of dry white wine
- 1 litre/1¾ pints of chicken/vegetable stock
- 1 lemon
- Salt and freshly ground pepper
- Parmesan cheese
- 1 truffle

Utensils:

- 1 large non-stick high sided saucepan
- 1 truffle grater and/or a shaver

Process:

1. Fry the onions with the oil or the butter. The more translucent the better, avoid it getting golden. Add the rice and stir for 1 minute.
2. Pour the white wine and reduce almost completely.
3. Add half of the stock and keep stirring it very often. Continue pouring more stock anytime the mix is about to get dry, but never a lot at the time.
4. Season to taste with salt and freshly ground black pepper and add the lemon zest and juice when the rice is creamy but has a little bite left in it. The rice should have almost no liquid left at his time.
5. Grate some truffle and add the Parmesan to taste. Mix it nicely.
6. Serve it immediately and feel free to grate or shave some more truffle on top to indulge yourself.