



# Champagne Risotto with Truffle Garnish



# CHAMPAGNE RISOTTO WITH TRUFFLE GARNISH

[SERVES 4]

- 4 tablespoons (1/2 stick) butter
- 2 cloves garlic, minced
- 4 green onions, chopped
- 1 1/3 cup Arborio rice
- 1 1/2 cup Champagne (Prosecco can be substituted)
- 3 cups low-sodium chicken broth
- 1/2 cup freshly grated Parmesan cheese plus additional for garnish
- White Truffle Oil

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Melt butter in 11" All-Clad French Skillet over medium heat. Add garlic and onions; sauté 1 minute until lightly colored. Add rice; sauté 2 minutes. Stir constantly to coat well with butter. Add Champagne; simmer until almost all liquid evaporates, stirring often, about 5 minutes. Add 1 1/2 cups of broth. (See note below) Simmer until rice is almost tender, stirring often, about 15 minutes. Continue adding stock and cook until rice is tender but still firm to bite and mixture is creamy, adding more broth if too thick and stirring often, about 5 minutes. Stir in Parmesan. Season with salt and pepper.

Garnish each serving with additional freshly grated Parmesan cheese and drizzle with truffle oil.

Note: When the first addition of broth is halfway absorbed, the cooking can be stopped and the pan set aside. The rice will continue to absorb the stock. When ready to serve, put back on heat and continue with the addition of the remaining stock as needed.