

truffled red wine risotto with parmesan broth

Parmesan broth

1 tablespoon butter
1 small leek (white part only),
chopped
1 small fennel bulb, chopped
1/2 onion, chopped
1/2 head of garlic, halved crosswise
1 teaspoon tomato paste
1 1/2 pounds Parmesan cheese rinds*,
broken into 2- to 3-inch squares
2 fresh thyme sprigs
2 fresh parsley sprigs
8 cups (about) water

Risotto

4 fresh thyme sprigs
2 fresh Italian parsley sprigs
2 bay leaves
1 teaspoon whole black peppercorns
1 teaspoon fennel seeds
2 cups low-salt chicken broth
2 cups beef broth
1/2 cup (1 stick) butter
1/2 cup minced onion
1 garlic clove, minced
2 cups carnaroli rice or arborio rice
2 cups Pinot Noir
6 ounces white truffle butter**
2 tablespoons red or white verjus or 1
tablespoon red or
white wine vinegar
2 tablespoons minced fresh Italian
parsley
1 tablespoon minced fresh chives
Special equipment: cheesecloth

* *Parmesan cheese rinds are available at
cheese counters and cheese shops.*

***White truffle butter can be found at
specialty foods stores or an Italian market;
a great substitute for the truffle butter is
an equal amount of plain butter seasoned
with a drizzle of truffle oil.*

Make parmesan broth:

Melt butter in heavy large saucepan
over medium heat. Add leek, fennel,
onion, and garlic. Stir until vegetables
are soft, about 5 minutes. Add tomato
paste and cook until beginning to
brown on bottom of pan, about 2
minutes. Add cheese rinds, thyme,
and parsley. Add enough water just
to cover. Bring to boil; reduce heat
to medium-low, cover, and simmer 2
hours, stirring occasionally. Strain,
discarding solids in strainer. Return
broth to saucepan. Boil over medium-
high heat until reduced to 1 1/2 cups,
about 15 minutes. Season with salt
and pepper. Can be made 2 days
ahead. Cover and chill. Re-warm
before using, whisking to blend.

Make risotto:

Place first 5 ingredients in double
layer of cheesecloth; gather ends.
Tie tightly with kitchen string; trim
excess cloth. Bring chicken and
beef broths to simmer in medium
saucepan. Cover and keep warm.
Melt butter in large saucepan over
medium heat. Add herb bundle,
onion, and garlic. Cook until onion
is soft, stirring occasionally, about
5 minutes. Add rice and stir to coat.
Add wine; increase heat to high. Boil
until almost dry, about 6 minutes.
Add warm broth mixture 1 cup at a
time, allowing each addition to be
absorbed before adding next and
stirring often until rice is tender but
still firm to bite, about 20 minutes.
Add truffle butter, verjus, parsley,
and chives. Stir until butter is melted.
Season to taste with salt and pepper.
Divide risotto among bowls. Pour 1/4
cup warm parmesan broth around
risotto in each bowl and serve. Makes
6 servings.

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