



**AUTHENTIC ITALIAN  
RESTAURANT AND BAKERY**

Yield 4 cups  
Serves 4 as appetizer  
Serves 2 as main course

## RISOTTO VENEZIA ANTICA



<b>1 pkg.</b>	Il Fornaio Carnaroli Rice (200 g.)
<b>7-8 oz.</b>	Boneless, skinless chicken breast, trimmed
<b>4 cup</b>	Chicken stock
<b>4 TBS.</b>	Extra-virgin olive oil
<b>8 cloves</b>	Garlic, peeled
<b>1 tsp.</b>	Shallots, chopped
<b>2 oz.</b>	White wine
<b>2-3 oz.</b>	Asparagus, sliced
<b>1 pinch</b>	Saffron threads
<b>1 TBS.</b>	Butter
<b>1 oz.</b>	Parmesan
<b>Add</b>	Salt and pepper to taste

### COOKING INSTRUCTIONS

Trim chicken breast of any fat. Slice lengthwise into three strips and then cut into  $\frac{3}{4}$ " cubes (ask the butcher to cube the chicken for you to save time). Bring chicken stock to a boil, meanwhile in a 4-quart pot, add 2 TBS. extra-virgin olive oil and garlic cloves. Sauté garlic until brown on all sides. Remove garlic and cool. Cut cloves into thirds and set aside. Add 2 TBS. extra-virgin olive oil to pot; add the chicken. Cook until chicken is brown on all sides then add the chopped shallots and Carnaroli rice to the pot and stir for 30-40 seconds. Add the wine and asparagus and let the wine reduce. Add the saffron threads. Slowly begin to add enough boiling chicken stock to keep the rice completely covered with liquid. Keep the liquid at a low but constant boil at all times. As the liquid absorbs, continue to add just enough chicken stock to keep the rice completely covered. Stir risotto frequently to avoid burning or sticking on the bottom of pot. Total cooking time is about 15-18 minutes. Risotto should be served al dente.

Turn off the burner, add butter, parmesan and roasted garlic and mix until creamy. This last step, to cream the risotto with the butter, is called "*mantecare*" in Italian meaning to "*to stir in a circular motion consistently*", do this for about 1 to 1½ minutes. **It is the most important step to achieving great risotto results!**

Buon Appetito!

 Maurizio Mazzon