
The World's Largest Virtual Cooking Class in Support of Daily Bread Food Bank

The Menu:

- Classic Italian Risotto (Choose Your Own Adventure)

Ingredients List for 4 Portions:

- 6 cups chicken or vegetable stock
- 2 tbsp extra-virgin olive oil, plus 3 tbsp
- 1 onion, chopped
- 2 large garlic cloves, minced
- 1 ½ cups short grain Carnaroli/Arborio rice
- ½ cup dry white wine (if available)
- ¼ cup fresh or 1 tbsp dry parsley
- 1 cup grated Parmesan cheese
- Kosher salt and black pepper to taste
- **Choose your own adventure (raid the pantry for dry or the fridge for fresh):**
 - ***Some Inspiration:*** Mushrooms, corn, sweet peas, asparagus, squash, beets, lemon, goat cheese, mascarpone, pancetta/bacon, sausage, seafood (**Total of 10-14 oz of additional ingredients**)

Kitchen Tools Needed:

- Chef's knife
- Cutting board
- 3-5 mixing bowls
- Large spoon
- Ladle
- 1 silicon spatula
- Grater
- Large sauce/sauté pan
- Medium saucepan/pot with lid for stock
- Small pot to warm white wine (if applicable)

What to Prepare in Advance:

- Any questions you may have regarding ingredient substitutes/timing, etc.
 - please email: events@thechefupstairs.com
- Wash and unpack all ingredients. (Open cans)
- Pre-chop onion, mince garlic, slice fresh parsley leaves. (Keep all separate)
- Pre-chop your extra ingredients, i.e. meats, vegetables.
- Grate Parmesan cheese

Class Flow – We will prepare the meal in this order:

1. Warm stock and cook the additional pantry/fridge ingredients.
2. Prepare the risotto.
3. Plate the risotto.
4. Buon Appetito!

The Perfect Pantry Risotto

Serves 4

Ingredients

- 6 cups chicken or vegetable stock
- 2 tbsp extra-virgin olive oil, plus 3 tbsp
- 1 onion, chopped
- 2 large garlic cloves, minced
- 1 ½ cups short grain rice (Carnaroli/Arborio)
- ½ cup dry white wine (if available)
- ¼ cup fresh or 1 tbsp dry parsley
- 1 cup grated Parmesan cheese
- Kosher salt and black pepper to taste
- **Choose your own adventure (raid the pantry for dry or the fridge for fresh):**
 - **Some Inspiration:** Mushrooms, corn, sweet peas, asparagus, squash, beets, lemon, goat cheese, mascarpone, pancetta/bacon, sausage, seafood (**Total of 10-14 oz of additional ingredients**)



Directions

1. Bring stock to simmer in medium saucepan. Cover with a lid and keep warm over low heat.
2. Sauté your additional risotto ingredients in a large, very hot saucepan with 2 tbsp olive oil and a large pinch of kosher salt. Don't crowd the pan and complete in two batches if necessary. Cook ingredients until they are lightly golden brown on all sides. Remove from pan and set aside.
***Important*:** If using green vegetables or cooked canned items that need little to no cooking, do not cook them now. Reserve these ingredients for use in step 5.
3. Add 3 tbsp olive oil to the same saucepan over medium heat. Add the onions; sauté until translucent, about 3 to 5 minutes. Add the garlic and sauté for 1 minute. Add rice; stir to coat well and sauté for 2 minutes. Add warmed wine; cook until liquid is absorbed, stirring often, about 2-3 minutes. If not using wine, simply use extra stock or water. A splash of lemon juice at the end will add some acidity if desired.
4. Add 4 cups stock, 1 tsp kosher salt and bring to a light simmer. Simmer until rice is al dente (about 18 to 20 minutes) adding more stock as needed as it starts to dry out.
5. Add the reserved additional ingredients. Fold in and cook/heat through. After about 2 minutes, the rice should be tender and the mixture creamy.
6. Mix in ¾ cup grated Parmesan cheese and the chopped parsley. Season with salt and pepper to taste after the cheese is added.
7. Plate risotto and garnish with the additional Parmesan.

***To reheat leftovers the next day, add 1 to 2 tbsp stock/water and reheat in a pan or the microwave.**