



Risotto

4 Tbsp butter, divided

1 onion, chopped

2 cloves garlic, crushed

2 cups arborio rice

½ cup white wine

4-8 cups chicken broth, warmed

Salt & pepper to taste

½ cup fresh shredded parmesan cheese

Directions:

Stovetop: Warm chicken broth in a 2 qt saucepan. Meanwhile, prepare Soffrito-Saute onion in 2 Tbsp butter over med/high heat until the onion is translucent. Add garlic and salt/pepper. Cook until fragrant. Tostatura-Pour rice into soffrito and stir until every grain is coated with fat. Add more if needed. Stir until rice smells toasted and the outside turns clear. Deglaze-Add wine and simmer until reduced and nearly dry. Cottura-Add the warm broth one ladle at a time. Wait until it is almost completely absorbed before adding the next ladle. Continue to al dente and the consistency of thick porridge. Mantecatura-Add one more ladle of broth along with 2 T butter and cheese to make it extra creamy. Serve immediately.

Pressure Cooker: Add wine, butter, onions, garlic and press the rice/risotto button. Stir until translucent. Add rice, salt and pepper and stir completely until it may turn brown and toasted. Stop the browning by pressing cancel. Add 4 cups broth and lock on the lid. Push the rice button which is preset to 30 minutes.