

RECIPE

PARMESAN RISOTTO

INGREDIENTS

- 3 lbs. Arborio rice
- 3.5 quarts chicken stock
- 2 cups white wine
- ½ cup finely diced shallots
- 8 tbsp. unsalted butter
- 1 cup grated parmesan
- 2 tbsp. salt (to taste)
- 2 tsp. white pepper (to taste)

THINGS YOU NEED

- Measuring cup
- Measuring spoons
- Knife and cutting board
- Hotel pan
- Sauce pan
- Wooden spoon



IN A GROEN STEAMER

1

Over medium heat, simmer white wine and shallot, reduce by half and set aside

2

Mix together in a hotel pan—chicken stock, Arborio, wine reduction, salt and white pepper

3

Place in steamer and set timer for 30 minutes

4

After 30 minutes remove from steamer and finish with Parmesan and butter, gently stirring with a wooden spoon.

