



<b>ITEM</b> Wild Rice Arborio Rice Risotto	<b>PORTIONS:</b> 10 portions
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INGREDIENTS
2–2.5 Liters Chicken stock 50 grams butter 25 ml olive oil 350 grams onion, bruniose 3 cloves garlic 500 grams arborio rice 200 grams cooked wild rice(par cooked) 650 ml dry white wine 50 ml vermouth, dry 150 grams Parmesean cheese grated Salt andground white pepper

**METHOD:**

**Risotto**

Heat the stock to ensure freshness and hold for cooking.

In a sauce pan heat the olive oil and half the butter(low heat). Add the onions and garlic and cook without colour until soft. Add the arborio rice and cook slowly for one minute or so. Add the white wine and allow to reduce by half. Add enough stock to just cover the rice, add salt, allow to cook while constantly stirring. Keep adding stock and keeping the rice moist. Check for doneness once 1/2 cooked add the par cooked wild rice and more stock, keep stirring.

Once cook, remove from heat, add the remaining butter, vemouth and the cheese, mix and taste for consistency and flavour. Add crush white peppercorn and serve.