

# RISOTTO ALL'ERBALUCE

*By Camillo Favaro and Joanie Bonfiglio*

*Risotto all'Erbaluce has become emblematic of friendship for me. If you come to my home for dinner, it is one of the dishes I will gladly prepare, as once you practice the technique, it becomes simple and dependable to recreate. It is also infinitely flexible—you can add any number of proteins or vegetables. You can adapt it for vegetarian or vegan palates. Even though my sentimental heart would prefer that you use Erbaluce, you can also substitute any wine in its place.*

1 ½ cups Carnaroli or Arborio rice  
1 cup dry Erbaluce di Caluso white wine  
5–6 cups hot vegetable or chicken broth  
1 medium shallot or small onion (finely minced)  
Olive Oil for toasting the rice, 3 tbsp unsalted butter  
½ cup freshly grated Parmigiano-Reggiano  
Sea salt and freshly cracked black pepper

## Heat the Broth

In a small saucepan, warm 4-5 cups of broth (chicken or vegetable) over low heat. Keep it simmering gently on the stove; using warm broth is critical so it doesn't lower the temperature of the rice as you cook.

## Sauté Aromatics and Toast the Rice\*

In a wide, heavy-bottomed pot, melt 1 tablespoon of butter with 1 tablespoon of olive oil over medium heat. Add diced shallots and sauté until translucent. Add the rice, season it with a pinch of salt and stir for 1-2 minutes until the edges of the grains become translucent and look toasted.

*\*Do not wash the rice beforehand—the surface starch is necessary for that signature creamy texture.*

## Deglaze with Wine

Pour in about half of the Erbaluce. Stir constantly until the liquid is almost completely absorbed and the wine has cooked down. Then add the rest and stir again until absorbed.

## Add Broth Gradually

Add the warm broth to the rice about ½ cup at a time. Stir frequently, allowing the rice to absorb most of the liquid before adding more. Continue this process until the rice is tender but still has a slight bite (*al dente*), and the texture resembles a thick, creamy porridge. *Pazienza!* This usually takes 20 to 25 minutes.

## Finish and Serve

Remove the pot completely from the heat. Vigorously stir in 1-2 tablespoons of cold butter and ½ cup of freshly grated Parmigiano Reggiano cheese. Season with salt and pepper to taste.

*Tutti a tavola!* Serve immediately while your risotto is still loose and saucy. *Buon appetito!*

*Serves 4*