



Gorgonzola piccante

risotto *with chicken stock, broad beans and Toscana olive oil*

By George Calombaris, Executive Chef, The Press Club Restaurant

Serves: 4 people

Ingredients:

- 1 small brown onion, finely diced
- 2 garlic cloves, crushed
- 100g Arborio rice
- 50ml white wine
- Chicken stock, to cook
- Gorgonzola piccante, to taste
- Unsalted butter, to taste
- 100g *Toscana organic extra virgin olive oil*
- 20g broad beans

Method:

- Fill ice cube tray with *Toscana organic extra virgin olive oil* and freeze.
- Pre-heat chicken stock in pot until gently bubbling.
- Sweat off onion and garlic with a dash of *Toscana organic extra virgin olive oil*.
- Once onions are translucent, add rice but do not stir - shake the pan so it does not stick.
- Deglaze with white wine, then add chicken stock. Shake pan, adding chicken stock until rice is cooked.
- Finish with crumbled gorgonzola and butter to make rice silky in texture. Fold broad beans through and season to taste.
- Place rice on plate and garnish with olive oil ice cube.

Chef's note:

The key to a good risotto is to avoid stirring the pan. You should be able to see each grain of rice.



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