

# Risotto

Menu Description: vialone nano rice, beets dolce latte, gorgonzola, pistachios

Serving Size: 10 Servings

Categories: Sabatini's



<b>Cost Per Serving</b>
\$ 1.80

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	3.6.17	Angelo Auriana
Revised:	3.7.17	AJ
	3/21/17	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
0.300	kg	Red beets, raw	cleaned and trimmed	20-10000806
<b>Rice:</b>				
0.600	kg	Vialone Nano Rice		20-100026524
3.500	lt	Vegetable Stock		50-100000018
0.040	kg	Shallot	minced	20-100008864
0.080	lt	White wine		20-100001689
0.05	lt	Extra Virgin Olive oil		20-100001607
0.250	kg	Butter		20-100001600
0.350	kg	Parmigiano sardo		20-100026522
		salt & pepper to taste		
<b>Garnish:</b>				
0.025	kg	Butter		20-100001600
0.002	kg	Thyme		20-100008886
0.100	kg	Pistachios, crushed		20-10000896
<b>Gorgonzola Cream:</b>				
0.250	kg	Gorgonzola		20-100000561
1.000	Lt	Heavy cream		20-100000582

**Method of Preparation:**

**Beet Puree:**

- 1- Boil beets in salted water. Remove. Set aside a quarter of the beets and dice small. Reserve for garnish.
- 2- Take remainder of beets and blend together with a little water from boiling process.

**Risotto:**

- 1- Bring cream to a boil and add dolcelatte gorgonzola simmer to combine about 4 to 5 minutes. Reserve.
- 2- In a saucepan over medium heat, bring the stock to a simmer. Reduce the heat to low and keep the stock warm.
- 3- In a saucepan over medium heat, warm the olive oil, add the onion and cook until softened (about 2 minutes) add the rice and stir until each grain is well coated with oil.
- 4- Add the wine and stir until it is completely absorbed, about 1 minute. Begin adding stock 1 ladle at a time, stirring frequently after each addition.
- 5 Wait until the stock is almost completely absorbed before adding more.

6- When the rice is cooked, add the beet puree. Stir. remove from the heat and stir in the butter and cheese mixing to a creamy consistency. Adjust seasoning.

**For Garnish:**

- 1- Melt butter in a pan, add reserved beet cubes, and lightly sauté with salt, pepper, and thyme.
- 2- Place a scoop of risotto onto a large plate and pour gorgonzola crema in circular motion. Sprinkle pistachio and arrange beet cubes.