RECIPE

Risotto al Prosecco

Ingredients
- 1 pound of Arborio rice
- Half of a sweet onion
- 8 cups of vegetable or chicken stock
- About 8 stalks of asparagus
- Half of a large Portobello mushroom
- 3 tablespoons of butter
- 1.5 cups of grated Parmigiano cheese
- 2 cups of Prosecco
- Olive oil
- Salt
- 1 lemon

Preparation

1. In a medium-sized pot, heat up all of the stock until simmering, then let sit over very low flame.
2. In a large saucepan, over low-medium heat, saute the half onion (finely chopped) and half mushroom (chopped to desired size) in about 2-3 tablespoons of olive oil until the onion is clear or slightly golden.
3. Add the rice and cook the mixture over the same low flame until the edges of the rice begin to look opaque.
4. Add 2 cups of Prosecco and raise to a medium-high flame. Continuously stir the mixture.
5. Once the majority of the Prosecco has been absorbed by the rice, begin to add the stock. Add about 1 cup of stock at a time, and wait until most of it has been absorbed before continuing. Continuously stir the mixture.
6. In a separate saucepan, over medium heat, saute the asparagus (chopped with ends removed) for about 3-4 minutes, adding a pinch of salt for flavor. Remove from heat.
7. Once the consistency of the rice has reached a noticeably thick consistency, and at least 6 cups of stock have been used, it is time to add the dairy. Mix in the cheese and butter, continuing to constantly stir the mixture.
8. At this point, it is time to taste! Does it need salt? Add a pinch. Does the rice still have a bite, is it still a bit hard? Then continue to cook and stir the mixture. The desired consistency of the rice is not hard but not mushy - al dente! The rice should be fully cooked, yet still a bit firm. Once this consistency has been reached, turn off the flame.
9. Mix in the asparagus. Taste once more to make sure there is enough salt!
10. Serve while still hot. Feel free to personalize the mixture by adding other herbs and spices (black pepper, oregano, etc...) The final step is a touch of lemon zest to cut the creaminess with some fresh citrus. ENJOY!