



Basic risotto

Ingredients for 1 litre of risotto:

ARBORIO SHORT-GRAIN RICE	300 G	BUTTER	25 G	SALT	14 G
SHALLOT	50 G	GRATED PARMESAN	50 G	PEPPER	5 G
WHITE CHICKEN STOCK	1 L	ONIONS	50 G		
WHITE WINE	25 CL	OLIVE OIL	50 ML		

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Shallot	50 g	Chop	–	1,500rpm	3 pulses	Closed	
2	Olive oil	50 ml	Sweat shallot	100 °C	-100 rpm R-Mix	5 min	Closed	
3	Arborio rice	300 g	Stir in until coated with oil	100 °C	-200 rpm R-Mix	1 min	Closed	
4	White wine	25	Pour in	–			Closed	
5	Hot chicken stock	1 L	Add in 5 batches	90 °C	-200 rpm R-Mix	17 min	Closed	Pour in enough hot stock to just cover the rice. As soon as it has evaporated, repeat this step four times.
6	Butter	25 g	Finish the rice	–		1 min	Closed	
7	Parmesan Salt Pepper	50 g 14 g 5 g	Finish the rice	–		1 min		Taste and adjust the seasoning.



CHEF'S TIP
Make sure you use the R-Mix (reverse rotation) from Step 2 onwards, to keep the rice grains whole.

