

Chef Duke's Risotto

3/4 c Cooked Risotto
3 c onions, diced
1 c sliced garlic
3 2lbs bag of risotto
1 gal chicken stock, boiling

Method

1. Saute onions and garlic in hot oil.
2. When onions are translucent add dry risotto.
3. Add stock in 3-4 batches, stirring constantly.
4. Remove from heat while risotto is still firm. Spread on sheet pans to cool.

Risotto for Duke's Seafood

2 oz sliced asparagus
2 oz peas
1 oz asiago, grated
1 c risotto

Method

1. Saute 1/2 juliened shallot in hot oil.
 2. Add asparagus and peas to pan.
 3. Add risotto to pan with 1/4 cup heavy cream.
 4. This with a little chicken stock.
 5. When all hot and creamy add cheese.
- Season with salt and pepper. Garnish with Pesto Oil and reduced balsamic and a little menuire sauce on softshell