



Hotel Cerro

Featured Recipe

Truffle Carrot Risotto

Serves 4 – 6

Ingredients

2 Tablespoons Extra Virgin Olive Oil	1 Tablespoon fresh picked thyme leaves, rough chopped	1 Lemon, grated zest and juice reserved
2 Shallots, peeled and fine chopped	Kosher Salt & Ground Black Pepper	2 each Carrots, Multicolor if possible
2 cups Carnaroli Rice*	Crème Fraiche, I prefer Sheep Milk by Bellweather Farm	1 cup Small Leaved Salad (Arugula, Mache, Cress, Baby Mustards)
2 Tablespoons Sherry Vinegar	Fresh Goat Cheese**	2 Tablespoons Black truffle oil, Tartufata, Walnut oil or Extra virgin Olive oil
1 cup White Wine, drinkable sauvignon blanc is a favorite		
5 cups Carrot Juice		

Directions

- 1 In a medium saucepan, bring the carrot juice to a simmer and reduce the heat to low, the goal is just to keep it hot.
- 2 In a 2.5qt heavy bottom sauté pan, add shallots and olive oil over medium heat, using a wooden spoon to stir 3-5 mins, or until shallots are translucent. Add the rice, stirring until well mixed, then another 2-3 mins to lightly toast the rice. Add vinegar, stirring nonstop until there is no visible liquid. Add white wine and kosher salt, and thyme, stirring until the rice is absorbed, about 5 mins.
- 3 At this point, add half of the carrot juice (against conventional wisdom, but your arm will thank you.)
- 4 Stir every couple minutes; as the carrot juice absorbs, add a ladle more at time for 15 mins. Remove from heat. The rice should be opaque, and tender (al dente) yet not chalky in the center of the grain. Stir in the crème fraiche, and season heavily with black pepper. Add half of the goat cheese, keep the other half for garnish. Add squeeze of lemon. Gently heat just to melt the goat cheese. Taste, adding salt or pepper to your liking.

Garnish:

Use a wide peeler to clean the outside of the carrots, then peel the length of each carrot 5-6 times in the same spot, creating ribbons. Add the salad greens, lemon zest, then a drop of your choice of oil, toss together.

Divide the risotto into warm bowls, then add the garnish to the top of each one. Little chunks of goat cheese can hold the salad in place in each bowl. Serve, enjoy, and rest that arm.

Notes:

Goat cheese can be strong to some palates, Laura Chenel makes a very clean and smooth cheese in logs and available in most stores. Carnaroli rice is widely considered the best to use for this dish, however Arborio and even Spanish Bomba rice would work perfectly.

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