

BLACK TRUFFLE RISOTTO CAKES WITH SAUTÉED TOMATOES AND GARLIC

INGREDIENTS

1/3 cup extra-virgin olive oil, divided
1/4 cup unsalted butter
2 shallots, minced
1 1/2 cups white wine
Salt and freshly ground black pepper to taste
2 cups arborio rice
6 cups mushroom stock
2 tablespoons fresh thyme
2 tablespoons minced black truffles
1/2 cup Parmesan
3 cloves of garlic, sliced
1 small onion, cut to 3/4 inch pieces
12-15 cherry tomatoes, some cut in half, some whole

DIRECTIONS

Make your risotto first as it takes a while and you should let it sit a few hours to make the cakes.

Warm a wide large heavy-bottomed pan over a medium-low flame. Warm the mushroom broth in a separate pot over low heat. Keep at a bare simmer. Add 2 tablespoons olive oil and 2 tablespoons butter and melt together. Add shallots and cook for 2 minutes, or until translucent, then add your risotto rice. Toast until it smells nutty and the rice has absorbed all the olive oil and butter. Pour in the white wine and let evaporate. Add the chicken broth, 1 ladle at a time, allowing the rice to absorb the liquid. Do not add too quickly so as to prevent the kernels from exploding. Stir over a gentle flame until each ladle of the liquid is absorbed. Repeat until most of the broth is incorporated and the risotto rice is al dente, about 25-30 minutes.

Fold in the thyme, minced truffle and parmesan. Spread into a shallow dish and let cool on the counter for at least 1 hour. Then, using a biscuit cutter, cut risotto rounds out of the mixture.

Heat a sauté pan with remaining olive oil over high flame until shimmering. Add onions and tomatoes and sauté until the tomatoes start to burst, 4-7 minutes. Add garlic and sauté for 1 minute more. Remove to your serving dish. Place risotto rounds into the hot pan and brown for 2-3 minutes per side. Serve immediately.