

Fontina Risotto Cakes With Fresh Chives

Serves 10-12



3 cups low-salt chicken broth
2 Tbsp olive oil
1/2 cup finely chopped onion
1 cup plus 2 tablespoons arborio rice
1/4 cup dry white wine
6 Tbsp grated Parmesan cheese
2 Tbsp (1/4 stick) butter

1 1/2 cups panko (Japanese breadcrumbs), divided
1/2 cup (packed) coarsely grated Fontina cheese (about 2 ounces)
1/4 cup chopped fresh parsley
3 Tbsp chopped fresh chives
1 large egg yolk
2 large eggs
Canola oil (for frying)
Additional grated Parmesan cheese
Fresh chives

Bring 3 cups broth to simmer in small saucepan. Reduce heat to very low; cover and keep warm. Heat olive oil in heavy medium saucepan over medium heat. Add onion; sauté until translucent, about 5 minutes. Add rice; stir 1 minute. Add wine; stir until absorbed, about 30 seconds. Add broth, 1/3 cup at a time, and simmer until rice is just tender and risotto is creamy, allowing broth to be absorbed before adding more, and stirring often, about 18 minutes. Remove from heat. Mix in 6 tablespoons Parmesan and butter. Season generously with salt and pepper. Spread risotto in 13x9x2-inch pan and cool completely.

Mix 1/2 cup panko, Fontina cheese, parsley, chopped chives, and 1 egg yolk into risotto. Shape into 1 1/4-inch balls; flatten to 2-inch rounds. Arrange on rimmed baking sheet. (Can be made 2 days ahead. Cover and refrigerate.)

Preheat oven to 250°F. Set another rimmed baking sheet in oven. Beat 2 eggs in shallow bowl to blend. Place 1 cup panko in another shallow bowl. Dip risotto cakes into beaten egg, then into panko to coat. Pour enough canola oil into large skillet to coat bottom; heat oil over medium-high heat. Working in batches, sauté risotto cakes until crisp and brown, about 2 1/2 minutes per side. Transfer to baking sheet in oven.

Serve risotto cakes sprinkled with cheese and garnished with chives.