

Torta di Riso

(Makes 10-15 Servings)

Arborio rice	3 cups
Chicken stock	10 cups
Unsalted butter (+more for pan)	6 tbsp (3/4 stick)
Bread crumbs	½ cup
Onion	1 - finely chopped
Garlic - finely chopped	2 cloves
Parmesan Cheese	½ cup - grated
Garlic Cloves	10 cloves
Mixed fresh herbs, (basil, thyme, parsley, etc.)	1 cup - finely chopped
Dry White Wine	1 cup

In large pot, heat stock to boiling, then lower to a simmer.

Butter an 8" springform pan & coat with breadcrumbs. Shake out excess & set aside.

Melt 3 tablespoons of butter over low heat in a large, heavy saucepan.

Add onion, garlic and 2/3 cup of the herbs. Cook until soft and transparent.

Increase heat to medium & add rice. Stir well to coat all rice grains.

Add wine & simmer, stirring constantly, until wine is evaporated.

Add 1 cup of hot stock & simmer, stirring constantly, until mostly absorbed. Add remaining stock, a ladleful at a time, stirring constantly.

Always wait until one ladleful is nearly absorbed before adding the next. Continue until rice is creamy and firm but not hard in the center.

Add remaining herbs about ½ way through cooking time.

Stir in remaining 3 tablespoons of butter, Parmesan, and salt and pepper to taste. Pour into prepared pan & cool completely. Refrigerate overnight.

Heat oven to 400° and bake torta for about 30 minutes or until heated through.

Carefully unmold torta onto a plate, sprinkle additional grated Parmesan over top. Slice into wedges to serve.