



Black Truffle Risotto, Nicoise Olive & Parmesan Tuille

El Dorado Kitchen – Executive Chef Ryan Fancher

3T Extra Virgin Olive Oil
3C Arborio Rice
1 Yellow Onion, small dice
1C White Wine
6C Chicken Stock, Hot
1C Heavy Cream
2T Lemon Zest
2T White Truffle Oil
4C Parmesan Cheese, finely grated
2T Nicoise Olives, dried & chopped fine
2T Butter, unsalted, softened
2T Black Truffle, fresh, diced (optional)

Serves 6

Rice: Sweat onions in olive oil on medium heat in heavy bottom 6 qt pot. Add rice and coat with oil and cook for 5 minutes. Add white wine and reduce until fully evaporated. Feed rice the hot chicken stock in small batches – approximately 6 oz. - each time completely reducing the stock until the rice is al dente. Cool and reserve by spreading the rice on a baking sheet in one thin layer.

Cream: Whip cream to stiff peaks and add lemon zest at the end.

Olive & Parmesan Tuille On a silicon (silpat) baking sheet, place the freshly grated parmesan cheese in desired shapes; reserve 1T for finished dish. Bake in 350 degree oven for roughly 10-15 minutes until golden brown. Sprinkle with olives right out of the oven and let cool. At this point the parmesan & olive shapes will be soft, so remove from the baking sheet with a spatula to a cool, dry surface.

To Assemble: Place cooled, cooked rice in a pot and just cover with hot chicken stock and reduced until completely evaporated. Incorporate all of the soft butter, white truffle oil & 1 T of reserved parmesan cheese. Fold in the whipped cream and diced black truffles. Place serving in a small bowl and cover with crispy olive & parmesan tuille.