

Truffle Risotto with Parmesan

Luxurious truffle risotto with Parmesan cheese - creamy, earthy, and elegant. Perfect gourmet comfort food for special occasions.

10	30	40	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Truffle Risotto with Parmesan

Ingredients

- 1 cup rice
- 4 cup vegetable broth
- 1 cup white wine
- 1 onion
- 3 clove garlic
- 2 tbsp olive oil
- 2 tbsp unsalted butter
- 1 cup parmesan cheese
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the stock**

Heat 4 cups chicken stock in a medium saucepan over low heat until steaming, about 75°C/167°F. Keep warm throughout cooking but do not boil.
- 2 Start the base**

Heat 2 tablespoons olive oil in a heavy-bottomed pan over medium heat until shimmering, about 2 minutes.
- 3** Add 1 diced onion to the hot oil and cook for 4-5 minutes, stirring occasionally, until soft and translucent but not browned.
- 4** Add 3 minced garlic cloves and cook for 30 seconds, stirring constantly, until fragrant.
- 5 Toast the rice**

Add 1 cup Arborio rice to the pan and stir constantly for 2-3 minutes until the edges of the grains become translucent and lightly toasted.
- 6** Pour in 1 cup white wine and stir continuously until completely absorbed, about 2-3 minutes.
- 7 Cook the risotto**

Add one ladle (about 3/4 cup) of warm stock to the rice and stir constantly until almost completely absorbed, about 3-4 minutes. Continue adding stock one ladle at a time, stirring constantly and waiting for each addition to be absorbed before adding more, for 18-20 minutes total until rice is tender but still has a slight bite.

8 Finish the risotto

Remove pan from heat and immediately stir in 2 tablespoons cold butter and 3/4 cup grated Parmesan cheese until fully incorporated and the risotto is creamy and glossy.

9 Drizzle 1 teaspoon truffle oil over the risotto and fold gently to distribute evenly.

10 Season and serve

Season with 1 teaspoon salt and pepper to taste. Serve immediately in warmed bowls, garnished with the remaining 1/4 cup Parmesan cheese.

Tips

Keep your stock warm throughout cooking to maintain consistent temperature and ensure even rice cooking.

Toast the rice until edges become translucent - this creates a protective barrier that helps grains maintain their shape during cooking.

Stir constantly but gently to release starches without breaking the rice grains, creating the signature creamy texture.

Add truffle oil at the end to preserve its delicate aroma and prevent the flavor from cooking off.

Use room temperature butter for the final mantecatura stage - it emulsifies more easily than cold butter.

Taste frequently and adjust seasoning gradually, as Parmesan and stock already contain salt.

Serve immediately in warmed bowls to maintain the perfect temperature and flowing consistency.

Save some pasta water when cooking - its starch content can help adjust consistency if risotto becomes too thick.