

INGREDIENTS	MEASUREMENTS
Arborio Rice	667 g
Chicken Stock	1,500 g
White Wine	227 g
SupHerb Farms Fusions® Shallot Purée	200 g
Butter, unsalted	41 g
Vegetable Oil	7.5 g
Parmesan Cheese, grated	34 g
SupHerb Farms Fusions® Creole Paste	60 g
Kosher Salt	To taste

PREPARATION

1. In a medium saucepan bring chicken stock to a simmer, then lower heat.
2. In a large, heavy-bottomed saucepan, heat oil and 1 tbsp. of butter over medium heat.
3. When butter has melted add SupHerb Farms Fusions® Shallot Purée and sauté for 2-3 minutes or until it is slightly translucent.
4. Add rice to pot and stir briskly with a wooden spoon so that the grains are coated with oil and melted butter.
5. Sauté for another minute or so until there is a slightly nutty aroma. Do not let rice turn brown.
6. Add wine and stir until liquid is fully absorbed.
7. Add a ladle of chicken stock to the rice and stir until liquid is fully absorbed. When the rice appears almost dry add another ladle of stock and repeat the process.
Note: It's important to stir constantly, especially while the stock is absorbing to prevent scorching.
8. Continue adding ladles of stock and stirring while the liquid absorbs. As it cooks you will see that the rice will take on a creamy consistency as it begins to release its natural starches.
9. Add ladles of stock for 20-30 minutes or until grains are tender but firm to the bite. If you run out of stock you can use hot water.
10. Stir in remaining 2 tbsp. butter, parmesan cheese and SupHerb Farms Fusions® Creole Paste. Season to taste with kosher salt.

TO SERVE

Risotto should be served right away as it turns glutinous if held for too long. A properly cooked Risotto should form a soft, creamy mound on a dinner plate.

Top with pan seared scallops.