

Recipe adapted from *Risotto* by Clive Tring.



## Champagne Risotto with Truffle Oil

3 c chicken stock  
2 T vegetable oil  
1/4 c butter  
2 shallots, diced  
1 leek, diced  
1-1/2 c Arborio rice  
2-1/2 c Champagne, or dry sparkling white wine  
1/2 c SarVecchio  
12 large cooked shrimp  
1 T truffle oil  
Salt and pepper to taste

Add the chicken stock to a sauce pan and bring to a boil. Reduce the heat and maintain a simmer over low heat while using the stock for the risotto. Add the shrimp to the stock to heat while working on the risotto.

In a larger sauce pan heat the oil and the butter over medium heat. Add the shallots and leeks and cook, stirring constantly for 2 minutes. Reduce the heat and the Arborio and mix to coat. Cook for about 2-3 minutes or until the grains are translucent. Next pour in half of the Champagne and cook, stirring constantly, until reduced—about 1-2 minutes.

Gradually add the hot chicken stock, one scoop at a time and stir constantly until it is absorbed. Continue adding stock and stirring until absorbed. Increase the heat to medium again so that the liquid bubbles. Repeat for 20 minutes or until all of the liquid is absorbed.

Once the chicken stock has been absorbed, stir in the remaining Champagne and cook for another 2-3 minutes, or until the liquid is absorbed and the rice is creamy. Remove the risotto from the heat and stir in the SarVecchio until melted. Season with salt and pepper.

To serve, spoon desired amount into bowls and garnish with shrimp and truffle oil. Makes 2-4 servings.