



## STONE'S THROW WINERY

### **Risoto al Limone** (*Lemon Risoto*)

The Piedmont area of Northern Italy consumes possibly as much rice as it does pasta. This Piedmontese recipe from Deborah Turco Elias is easy to make, quite tasty and feeds four hungry people.

#### **8 Cup Chicken Stock:**

2 T Unsalted butter or extra virgin olive oil  
1 Medium sized yellow onion or 4 large shallots finely chopped  
2 1/2 Cup Arborio or Carnaroli rice (available at any really good grocery)  
Salt  
Sprig of fresh rosemary (never used dried rosemary!)

#### **To Finish the Risotto:**

1 large egg yolk  
Grated zest and juice from one medium sized lemon  
2 oz Reggiano Parmigiano grated (about 1/2 cup)  
2 T unsalted butter

Ok, pour some Barbera and let's proceed

Bring the stock to a boil and reduce to a simmer. Melt the butter in a large heavy-bottomed pan over medium heat. Do *not* brown. Add the finely chopped onion or shallots and cook until translucent. Raise the heat, add the rice and stir vigorously until the grains are translucent. Immediately reduce the heat to low and add just enough simmering stock over the rice. Season with salt. Stir briefly. When air holes start to appear in the surface, add another ladleful of stock and stir. Add the rosemary sprig; continue to cook and add stock as needed. Taste more Barbera.

In a small bowl, whisk together the egg yolk, lemon zest and juice. Set aside.

When the risotto is cooked, remove from heat; slowly swirl in the egg yolk mixture, stirring in thoroughly. Add cheese and stir again. Check for texture.  
If too dry, add stock and butter.

Serve immediately (with Barbera) and enjoy!