**Parmesan Risotto**

1 -2 servings

1 ½ cups half strength chicken broth (3/4 teaspoon chicken base + 1 ½ cups water)

**For the Soffrito:**

1 tablespoons unsalted butter

2 teaspoons vegetable oil

¼ cup very finely minced onion (smaller than the size of a grain of rice)

**The Tostatura (“toasting” the rice):**

½ cup carnaroli or arborio rice

**For the Mantecatura:**

1 tablespoon unsalted butter, cold, cut into small pieces

2 tablespoons finely grated parmesan or grana cheese

**Method**

1. In a medium saucepan, bring the broth to a very slow, very gentle simmer on a burner near where you'll be cooking the risotto. Don’t allow it to simmer, reduce, and concentrate however.
2. Put the butter, the oil, and the chopped onion in a broad, sturdy pot, and turn on the heat to medium. Cook and stir the onion until it becomes translucent. Do this slowly, for about 5 minutes, but do not brown the onion.
3. Turn up the heat. Add the rice and stir, using a wooden spoon, until the grains are well covered in butter and onions. Get the grains up to a hot temperature but do not let anything brown.
4. Add about ½ cup of simmering broth (just enough to cover the rice) and cook the rice, stirring constantly with a long wooden spoon, wiping the sides and bottom of the pot clean as you stir, until all the liquid is gone. You must never stop stirring and you must be sure to wipe the bottom of the pot completely clean frequently, or the rice will stick to it.
5. Keep the consistency runny at all times. Don’t let it dry out. Keep the rice moving at all times. Also, keep the risotto bubbling steadily all the while as you continue to add stock, stirring and letting it absorb.
6. When there is no more liquid in the pot, add another ½ cup, continuing always to stir in the manner described above. Maintain heat at a lively pace so the risotto simmers and bubbles gently.
7. Begin to taste the rice after 15 minutes of cooking. It is done when it is tender, but firm to the bite. As it approaches that stage, gradually reduce the amount of liquid you add, so that when it is fully cooked, it is slightly moist, but not runny.
8. When it is almost finished, add a small amount of stock to the pot, stir, and remove the pan from the heat and let it rest for about a minute without stirring. This resting stage is important because you are about to add butter and cheese and if the risotto is too hot, the butter and cheese may melt too quickly and become greasy.
9. Quickly beat the cold butter into the risotto and then add the cheese. Move and beat as fast as you can and shake the pan with the other hand. You should hear a satisfying *thwock, thwock* sound as you work the ingredients into the risotto. The result should be a risotto that is creamy, rich, and emulsified.
10. Taste for seasoning. Serve as quickly as you can. The perfect consistency (all’onda) is when you tilt the bowl of risotto and it should ripple like the waves of the sea.