

A Recipe From Chef Mark Dommen

CLASSIC RISOTTO

AS MADE AT ONE MARKET RESTAURANT

MAKES 8 APPETIZER PORTIONS

INGREDIENTS

2 oz mild extra virgin olive oil	1 ½ oz grated parmesan cheese
1 shallot, chopped	3 oz. butter
1 cup carnaroli risotto rice	1/2 oz dry mushrooms
½ cup white wine	1 oz sundried tomatoes
3 ½ cups vegetable stock	Sea salt to taste
	Fresh ground pepper to taste

INSTRUCTIONS

Use a medium sized heavy bottom pot.

Turn the heat on to medium high, add the olive oil and the shallots and sauté until the shallots are translucent with no color, about 3-5 minutes.

Add the rice and sauté until the rice is nicely coated with the olive oil.

Deglaze with the white wine and continue to stir until all the wine is absorbed.

Add a cup of vegetable stock and continue to stir until all the stock is absorbed. Keep adding the vegetable stock 1 cup at a time until all the stock is used up and the risotto is cooked.

After the rice has absorbed all the stock, add the parmesan cheese and butter. Continue to stir until it's all combined. Season the risotto to taste with salt and pepper.

Be creative with the garnish! You can use whatever you find at the farmers market or anything you have in your refrigerator.

Chef's Note: When making risotto, you don't want to season the rice until the very end or you will end up with tough rice. The consistency of risotto should be tender rice just held together when plated. It should not look like mash potatoes.

ABOUT CHEF MARK DOMMEN

Mark Dommen is the chef/partner of One Market, holding a Michelin Star from 2018-2012. He's a California native and has spent more than 20 years in the best kitchens. He began his career with Hubert Keller at Fleur De Ly and then went on to polish his skills with top chefs in New York.

Mark describes his approach to cooking as “blending the freshest, seasonal ingredients from California, while using the classic French techniques I have honed from my previous experiences.”

