



CULINARY EYE  
catering & events

*A Recipe From Chef John Silva*

# CLASSIC RISOTTO

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 JOHN SILVA

John has worked in food and events since he was 15 years old. He's been a galley cook, butcher, event manager, instructional chef, florist, event planner, and private chef, just to name a few. He's now the Founder & Chief Visionary for Culinary Eye Catering and Events in San Francisco. With his wealth of knowledge and years of experience, John creates experiences and dishes unique to each event.

