



Risotto alla Trevigiana

The province of Treviso is famous for radicchio, and this radicchio risotto (also called risotto alla Trevisana, is the classic risotto from Treviso. The traditional Treviso radicchio tardivo is hard to find outside Italy so use a regular radicchio and include as much of the white ribs as possible.

Serves 4 as a generous starter



INGREDIENTS

- 60g **cold** butter, diced (2oz)
- Extra virgin olive oil, for drizzling
- 1 red onion, finely chopped
- Salt flakes and freshly ground white pepper, to taste
- 1.2 litres Chicken Stock or Vegetable Stock, more or less (about 2½ pints)
- 300g vialone nano rice (10½oz)
- 80ml Prosecco or dry white wine (⅓ cup)
- 200g radicchio, finely sliced (7oz)
- 40g freshly grated Grana Padano (1½oz)

METHOD

1. Place half the butter in a large high-sided frying pan with a drizzle of oil over low-medium heat until melted.
2. Add onion and a good pinch of salt, cover and cook for 10–15 minutes, stirring occasionally, until onion is tender, not coloured.
3. Meanwhile, bring stock to the boil. Cover and set aside.
4. Add rice to the onion and increase heat to medium-high, stir for 2–3 minutes, until rice is hot to the touch but not coloured; it should start to smell toasty.
5. Add Prosecco and shake the pan gently to mix it through the rice.
6. As soon as it evaporates add enough stock to cover the rice well. Shake the pan to combine the ingredients and scrape down the sides if necessary.
7. Reduce the heat and leave the rice to cook, without stirring, for 10 minutes, shaking the pan occasionally and adding more stock as necessary to keep the rice just covered. Adjust the heat, if necessary, so the liquid is gently bubbling.
8. After 10 minutes, stir in radicchio and another ladle of stock. Increase heat slightly so it's just bubbling and stir continuously, adding more stock as each ladleful is absorbed for about 7 minutes, until rice is almost al dente.
9. Add another ladle of stock, remove from heat, beat in cheese and remaining butter. Taste and add salt and pepper. Cover and set aside for 2 minutes.
10. Serve into shallow bowls or lipped plates, it should lie flat on the plate.