

## Risotto 'Aldo Clerico' - Red Wine Risotto with Tuma Cheese

Ingredients	Preparation
<p><b>Ingredients:</b>            1 Onion (finely chopped)            280g (1 ¼ cups) Uncooked Carnaroli Rice            2-3 quarts Vegetable Broth            ½ cup Red Wine            1 cup Tuma Cheese (in small cubes)            ½ cup grated Parmesan Cheese            ¼ cup Butter            Salt</p> <p><b>Suggested Wine Pairing:</b>            Aldo Clerico's Red Wines:  <a href="#">Dogliani</a> - <a href="#">Barbera</a> - <a href="#">Nebbiolo</a> - <a href="#">Barolo</a> - <a href="#">Serralunga Barolo</a> - <a href="#">Barolo Ginestra</a></p> <p><b>Serves: 2 portions</b></p>	<ol style="list-style-type: none"> <li>1. Bring the broth to a simmer, and leave it hot. In a dutch oven or low-sided pot, begin to sauté the chopped onion. Be careful to not brown the onion, and when soft add in the rice over high-heat. Stir constantly to toast the rice. When the rice is hot to touch and starting to stick to the bottom of the pan, deglaze with the red wine, stirring constantly.</li> <li>2. When the wine is cooked off, begin to add the broth, one ladle at a time, stirring constantly. Be careful to not add too much broth at any given one moment: you want the rice to be sautéed, not boiled. Continue this process until the rice is cooked, approximately 15 minutes.</li> <li>3. When the rice is cooked, add in the Tuma cheese cubes and stir to mix well. Lastly, add the butter and parmesan and mix quickly to create a creamy texture. Add salt to taste to finish off.</li> <li>4. Serve hot with perhaps a drizzle of red wine reduction and few reserved cubes of Tuma on top for garnish with a glass of red wine to enjoy with it.</li> </ol>

This recipe is courtesy of Trattoria Risorgimento in Treiso, Italy.

Risotto is a classic *primo piatto*, or pasta course, of Italy, especially in the Northern areas. This dish swaps out the traditional white wine used to deglaze a risotto for a red wine from Aldo Clerico in the Barolo region of Piedmont. This gives the risotto a nice purple flavor, and you can pick from his selection from a lighter dolcetto to a deeper Barolo to decide just how flavorful you want your risotto. This recipe is also great with *tuma piemontese*, a local cheese from Piedmont, but it can be substituted with monterey jack or any other mild semi-soft cheese.

