



# BUONE FESTE from FRASCA FOOD AND WINE

## FROM OUR KITCHEN TO YOURS, ENJOY THIS HOLIDAY RECIPE AND WINE PAIRING

Tartufi Bianchi d'Alba (white truffles) are available between November and January. Every year about this time dogs in the Piedmont region of northwestern Italy are tipping their masters off to the underground location of these gems. At upwards of \$2,000 per pound this rare and expensive fungus is a luxurious delight, however a little goes a long way to please. Considered the most aromatic and pungent of all truffles, for as little as \$100-\$120 you could easily shave enough for everyone to enjoy this recipe.

### Riso Carnaroli con Tartufi Bianchi

Serves 4 people

2 cups dry Carnaroli Risotto  
6 cups Poultry Broth  
1/4 cup dry white wine  
1/4 cup minced yellow onion  
1/2 cup parmesan cheese  
1/4 cup butter  
2 T Olive oil  
1/4 cup minced chives  
1 30-60g tartufi bianchi

In a large sauté pan heat olive oil over medium heat and sweat onion until soft. Add risotto and coat in oil for 10 seconds. Deglaze with white wine and cook until all alcohol is eliminated and pan is dry. Begin to add hot broth 1 cup at a time, stirring every minute or so till risotto is at the desired texture is attained. When the risotto is cooked, leave about 1/4 cup of poultry broth in the sauté pan and add butter. As the butter dissolves into the liquid it will add additional creaminess to your risotto. To complete the risotto, stir in chives and parmesan. Check your seasoning before adding additional salt as the parmesan is a little salty. Serve on warm plates and garnish generously with shaved white truffles.

Sources for White Truffles: [www.urbani.com](http://www.urbani.com)  
Sources for Risotto [www.deandeluca.com](http://www.deandeluca.com)

### Cigliuti '98 Barbaresco

No combination of food and wine compliment each other more thrillingly than white truffles from Alba paired with the heady perfume of mature Nebbiolo. It is an angular wine, rich but clean in the mouth often carrying the scent of licorice, dried roses, black tea and exotic spices. The hyper-aromatic savour of fresh white truffle shaved over a rich risotto or pasta can literally fill a room with intoxicating aromas. Only Pinot Noir from burgundy can rival the complexity of scents Nebbiolo offers.



Staff trip, Friuli, Italy July 2006