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Prosecco Roasted Tomato Risotto

By Chef Jackie Rothong

Serves 4

Prep Time: 10 minutes

Cook time: 15 minutes

Ingredients

1 lb cherry tomatoes
2 garlic cloves smashed in skin
2 sprigs thyme
¼ cup olive oil, divided
3 cups vegetable broth
2 tablespoons unsalted butter divided
1 yellow onion, finely diced
1 cup Riso Nano Vialone
1/3 cup Prosecco
2 cups tomato broth (remaining 2 cups reserved to finish)
1 cup Piave cheese, finely grated, plus more for garnish
Basil, chiffonade, for garnish
Kosher salt and freshly ground black pepper, to taste

Directions

Preheat oven to 400 F degrees. To a sheet tray add tomatoes, garlic cloves, and thyme. Drizzle with 2 tablespoons of olive oil, season with salt and pepper. Roast for 10 minutes. Remove from oven, lower oven to 350 F degrees.

To a blender, add roasted tomatoes, garlic removed from skin, and thyme sprigs. Blend with vegetable stock and reserve.

To a braiser or high-sided sauté pan over medium heat, add 2 tablespoons olive oil and 1 tablespoon butter. Once butter has melted add onion, cook about 3 minutes. Add rice to toast. Deglaze pan with champagne, stir to combine. Pour 2 cups of tomato broth and stir to evenly distribute broth. Remove from heat, cover with lid, place into oven and cook for 15 minutes. Remove from oven, stir in 1 ½ to 2 cups of remaining tomato broth depending on consistency. Stir in cheese until melted. Check seasoning. Divide between bowls, garnish with more cheese and basil.



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