

WATCH

RISOTTO AL CASTELMAGNO

WITH CHEFS SARA NICOLOSI & CINZIA DE LAURI

SERVES: 2-3

INGREDIENTS

1 tablespoon olive oil
½ lb (240 g) carnaroli rice
1 ¼ teaspoons (6 g) salt
1 oz (2 tablespoons, 38 g) butter, cut into cubes and kept cold
⅓ cup (38 g) grated castelmagno cheese
⅓ cup (38 g) grated Parmigiano Reggiano cheese
1 tablespoon elderberry glaze [recipe below for students not using the ingredients kit]*
Elderberry flowers, for serving
1 lemon, thinly sliced
A pinch (1 gram) blue fenugreek, for serving

***ELDERBERRY GLAZE**

½ cup (100 grams) sugar
4 oz (100 grams) water
200 grams elderberry flowers
Juice of ½ lemon

TOOLS

1 medium pot
high sided saucepan
wooden spoon or spatula
ladle
cheese grater

A NOTE ON MEASUREMENTS

We work with chefs from all around the world, which is why we include both imperial (cups/ounces) and metric (grams) measurements. To achieve best results, we highly recommend that you utilize a kitchen scale and follow the metric measurements when possible.

INSTRUCTIONS

***MAKE THE ELDERBERRY GLAZE (IF NOT USING INGREDIENT KIT)**

Bring the sugar and water to a boil in a small saucepan, stirring to dissolve the sugar. Add the elderberry flowers and lemon, then reduce heat to low. Cook, stirring occasionally, until the liquid has reduced by half, about 10 minutes.

MAKE THE RISOTTO

Bring 1 quart of water to a boil.

Place a high sided saucepan over medium-high heat and add the olive oil. Add the rice and cook, while stirring, until beginning to toast, about 4 minutes.

Reduce the heat to medium. Add a ladle of boiling water and stir until absorbed. Continue adding water, 1 ladle at a time, letting it fully absorb between additions, until rice is al dente, about 14 minutes. Season with salt.

FINISH & PLATE

Remove from heat and add the butter and grated cheese; stir vigorously to combine. Plate the risotto with elderberry glaze, elderberry flowers, sliced lemon, and blue fenugreek.



Photo Credit: Al Tatto

ABOUT CHEFS SARA NICOLOSI & CINZIA DE LAURI

Cinzia is the youngest member of the Altatto project, but brings a wealth of experience in vegetarian cuisine from Pietro Leemann's Joia. In addition to cooking at the restaurant, she plays a key role in helping to run the business behind the scenes. After studying cultural anthropology, Sara decided to pursue her passion for cooking and enter the culinary industry. She studied with Pietro Leeman, like Cinzia, as well as with Philippe Leveillé. At Altatto, she specializes in savory preparations, and is one of the creative forces behind the brand.

ABOUT IMPASTIAMO

IMPASTIAMO is a global cooking community making an impact one dish at a time. Created as a way to support chefs whose livelihoods were impacted by the pandemic, IMPASTIAMO has grown into a platform that connects culinary experts to curious home cooks all around the world. Since their inception, IMPASTIAMO has hosted over one hundred cooking classes and events, and has raised over \$26,000 in support of out-of-work chefs and local nonprofits (such as FoodCycle LA, No Us Without You, Black Lives Matter LA, and more). Find us at www.impastiamoclasses.com or on IG @impastiamoclasses