

THE FIREHOUSE

RESTAURANT

Risotto Croquette

Deneb Williams, Executive Chef

Serves 4 guests

INGREDIENTS

1 tbsp.	olive oil blend
1 cup	Arborio rice
¼ cup	shallots, diced
1 tsp.	kosher salt
1 tsp.	ground pepper
1 qt.	chicken stock
½ cup	Parmesan
2 tbsp.	truffles, chopped (optional)
1 tsp.	sherry vinegar
2 oz.	foie gras (optional)
8 ea.	prosciutto slices (2" x 4") very thin
1 cup	flour
3 ea.	eggs (beaten with ¼ cup water)
2 cup	panko
½ cup	tomato concassé (garnish)
2 oz.	baby greens (garnish)

PROCEDURE

Heat chicken stock in sauce pan. In large pan, sauté shallots in olive oil on medium-low heat. Add rice, salt and pepper and sauté 2-4 minutes. Ladle one-third of the hot chicken stock into rice. Stirring on medium-low heat until stock is reduced to the level of the rice. Repeat with second one-third of the chicken stock. Add remaining stock and cook al dente. Add truffles, Parmesan and sherry vinegar. Cool rice on a sheet tray for 2 hours. Portion into 3-oz cylinders. Place one-half ounce piece of foie gras into center of rice cylinders (optional). Wrap cylinders with prosciutto slices. Roll rice cylinders in flour, egg wash, and then panko. Shallow fry in sauté pan on medium heat until golden brown on all sides. Bake in 350° oven for 10 minutes or until 110° in center. Slice in half and serve with tomato concassé and baby greens.