

## Rocking Risotto Roller Balls

### **Ingredients**

0.5 cup/62.5 grams grated Pecorino cheese  
0.5 cup/62.5 grams grated Asiago cheese  
0.5 cup//62.5 grams grated aged (hard) Emmenthaler cheese  
1 cup/120 grams arborio rice  
Pancetta slices  
2 bay leaves  
1 stalk celery  
5 crimini mushrooms  
5 shitake mushrooms  
10 porcini mushrooms  
2 cloves garlic  
1 teaspoon truffle oil  
1 small bunch thyme  
4 shallots  
1 oz full cream  
4 oz Pinot Grigio  
1 tablespoon extra virgin olive oil  
2 teaspoons fresh ground black pepper  
0.5 teaspoon kosher salt  
2 tablespoons unsalted butter

### **Procedure:**

Gently wash all the mushrooms and set aside on a paper towel to drain. Dice up the carrot, celery and 2 shallots. Finely dice 5 porcini mushrooms. Place all into a saucepan. Add the thyme, bay leaves and diced porcinis. Add 4 cups water and bring to a boil. Reduce heat and simmer for 20 minutes. This will be the stock to moisten the rice.

Peel and finely dice the garlic. Finely dice the remaining shallots. In a saucepan, melt 1 tablespoon of butter with the olive oil. When the butter is fully melted, lower the garlic and shallots into the saucepan and sauté for 3-4 minutes until soft and the air is redolent with the aroma from the garlic.

Next, lower the rice into the pot and stir to coat all the grains. Pour in the wine and stir until almost all absorbed. Once the wine is absorbed and alcohol cooked out, begin to add stock one ladle at a time. Stir continuously and avoid getting any of the bay leaves or other solids from the stock into the rice. Once a ladle is absorbed, add another and stir. You want a somewhat dry risotto that is moist and creamy but will stick into a ball.

Dice the remaining mushrooms and put 1 tablespoon butter in a pan on medium heat. As soon as butter is melted, lower in the mushrooms. Sprinkle a pinch of salt and fresh-ground black pepper over and toss lightly to coat. Sauté for about 10 minutes or until mushrooms are soft and their released liquid has almost fully evaporated.

Lower the sautéed mushrooms and cheese into the rice and stir well until the cheese is melted and the mushrooms and cheese are thoroughly incorporated. If the rice is not sticky enough, add a half-ladle at a time and stir well. Remember that you are going to make balls of risotto so be careful with the moisture content.

Lay out enough pancetta slices to use up all the risotto. Roll a small amount of risotto into a bite-sized ball in freshly-washed or gloved hands. Place in a pancetta slice and wrap. Place seam side down on an oiled/greased baking pan. Repeat until all risotto or pancetta is used.

Bake in a pre-heated 350F/175C oven for about 10-15 minutes. Let cool for 10 minutes and serve very warm. Can also be served above room temperature or even chilled.

Pair with a prosecco or a blush sparkling wine, or a fruity flat wine. A mellow cider would also work.

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