

Risotto al Gorgonzola



There are two basic kinds of gorgonzola: Dolce is mild and creamy. Piccante is crumblier and sharper, similar to a Roquefort. This recipe is from Alessandro Molinari Pradelli's *La Cucina Lombarda* with a few modifications of my own. This risotto is rich and creamy. It will serve 6 easily as a first course, 8 to 10 as a side dish. Be sure to use only Arborio or Vialone Nano rice as the standard American long grain rice simply will not work. Also remember to warm the wine so as not to lower the temperature of the rice when it is added. If you wish to expand the wine to a full cup, that's fine too. The amount of onion you use is a matter of personal taste, I usually use $\frac{3}{4}$ cup of sweet onion. The important thing is not to brown the onion. Traditional Italian cookbooks have you chained to the stove constantly siring and adding a mere ladleful of broth at a time. In this recipe you'll notice that I suggest adding 4 ladles of broth and stir frequently but not constantly.

Risotto al gorgonzola is wonderful as a first course, it also makes a great entrée when enjoyed with a green salad and a dry white wine. This risotto was a favorite with the staff at the Mugello Valley Archaeological Project in the summer of 2004. Even people who claim to not like blue cheese will often find they enjoy this dish.

2½ C Arborio or Vialone Nano rice	3 oz. dolce gorgonzola cheese
5 Tbl unsalted butter	5 oz. piccante gorgonzola cheese
½ C white onion, minced	2 Tbl cream at room temperature
½ C dry white wine, warmed	7 C beef broth, simmering

1. Dice cheeses, combine, and set aside. It really is worth the effort to find real gorgonzola cheese. If you can't find both dolce and piccante, just use 8 ounces of the dolce.
2. Melt butter in a large skillet over a medium-low heat. Sauté onions just until they begin to turn golden. Remove to a small bowl leaving as much of the butter as possible.
3. Turn the heat up to medium and add the rice. Sauté stirring constantly until the rice becomes translucent, about 5 – 6 minutes.
4. Return the onion to the skillet and add the warmed wine. Stir frequently.
5. When the wine is almost absorbed add 4 ladles of hot broth. Stir frequently until the broth is almost absorbed, then add another ladle or two of broth.
6. When the rice is about half cooked, meaning when you've used a little over half the broth, add the cheese.
7. Once the cheese has been added stir more often and be sure to scrape along the bottom of the pan so the rice and cheese don't stick. When the rice is al dente stir in the cream and serve.