



RISOTTO ALLA BOSCAIOLA

Veneto Region (VENICE)

1 Servings

- 1 cup beef stock, (you can use beef broth, but be careful of salt)
- 1 portabella mushrooms, large
- 1 tablespoon unsalted butter
- 1 tablespoon onions, minced
- 1/3 cup Arborio rice
- 1/2 tablespoon Prosciutto ham, sliced thin
- 1/4 cup red wine, 2 oz. (preferably the wine you will drink)
- 1/4 teaspoon chopped parsley
- 2 tablespoons grated Parmesan cheese

PREPARATION

Heat the stock in a medium sized sauce pan, then keep warm over low heat. Melt 3/4 tablespoon of butter (keeping a little for later) in another pan. When butter begins to froth, add the onions and cook until translucent.

Add the rice and cook, stirring constantly until the rice is coated with butter.

Add the Prosciutto and mushroom, stir, and add the wine. Continue to stir until the wine is all evaporated or absorbed. Add 1/4 cup of the warm beef stock and stir until almost evaporated.

Continue to stir and add stock, a little at a time, until the rice is tender.

Season with salt and pepper, as desired. Stir in remaining butter at the last moment, then add the Parmesan cheese and serve.

(Wine, Wonders & Song)



TUSCAN FLATBREAD

12 Servings

- 1 tablespoon sugar
- 1 tablespoon active dry yeast
- 1 1/2 cups water, lukewarm
- 4 1/2 cups all-purpose flour
- 2 teaspoons Kosher salt
- 2 tablespoons olive oil
- 2 tablespoons fresh herbs, chopped (cook's choice)

PREPARATION:

Combine the sugar, yeast and water. Stir to dissolve the yeast. Mix in the flour, a little at a time.

Mix in the salt and then knead on a lightly floured surface until smooth.

Let rise in a warm area, until doubled in size.

Oil a sheet pan, punch down the dough, and spread evenly in the pan. Brush the top of the dough with the olive oil and allow to rise until doubled in size.

Sprinkle on additional Kosher salt. (to taste)

Bake at 400° for 10 minutes, then top with the chopped herbs. Continue to bake until golden brown.

(Wine, Wonders & Song)

