

# World Gourmet Summit 2008

Singapore Tourism Board Auditorium

23 APRIL 2008 / 3.00 PM – 4.00 PM

## RISOTTO WITH BETTELMATT RACLETTE

**Presented by**  
**Marco Sacco**

	<b>Ingredients:</b>
	<u>Vegetable Broth</u>
3½ ltr	water
3	carrots, peeled and sliced
2	onions, peeled and sliced
2	celery stalks, sliced
2	bay leaves
20g	peppercorns
	<u>Aromatic Butter</u>
5 kg	butter
10	shallots, peeled and julienned
6	bay leaves
	<u>Burned Polenta Chip</u>
500ml	water
120g	yellow polenta meal
	Salt, to taste
3	leeks (green portions only)
	<u>Risotto</u>
280g	uncooked rice
50g	aromatic butter
200g	grated Parmesan cheese
100g	unsalted butter
4	fresh bettelmatt cheese slices



### Recipe Notes:

---



---



---



---

## **Method for Cooking:**

### For the vegetable broth:

Place all the ingredients in a stock pot and bring liquid to a boil. Reduce heat and simmer for about 1 hour 30 minutes. Remove and strain the vegetable broth through a fine sieve and set aside until use.

### For the aromatic butter:

Melt the butter in a saucepan and sauté the julienned shallots and bay leaves until fragrant. Reduce heat and cook over a very low flame for 2 hours. Remove and strain through a fine sieve and set aside to cool, stirring occasionally.

### For the polenta chip:

Bring 500ml water to a boil in a stock pot. Reduce heat and add in the yellow polenta meal; stir constantly until polenta is thickened. Season with salt and set aside. Grill the leeks until charred and then transfer to a food processor and blend in a termomix at 75°C for 10 minutes. Spread the mixtures between 2 silpat mats and then cut into 6-cm slices. Dry in the open air for 2/3 days and then deep-fry at 175/180 °C until crisp.

### For the risotto:

Toast the uncooked rice with the aromatic butter in a saucepan. Add in half a ladle of vegetable broth, and then continue adding the vegetable broth a little at a time, stirring constantly until rice is al dente. Finally, stir in the grated Parmesan cheese and unsalted butter.

### To serve:

Ladle the risotto onto a serving plate and top with 2 slices of bettelmatt cheese. Melt the bettelmatt cheese with a blow torch and season with freshly ground pepper. Garnish with the polenta chips and serve.