

Corn Risotto with Crispy Prosciutto



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Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

- ☐ 5-6 cups of Chicken or Vegetable stock
- ☐ 2 Ears of Sweet Yellow or White Corn
- ☐ 2 Shallots, minced
- ☐ 2 Cloves of Garlic, minced
- ☐ 3 Tbsp of Butter, divided
- ☐ 1 Tbsp of Olive Oil
- ☐ 3/4 cups of Arborio Rice
- ☐ 1/2 cup of Freshly Gated Parm
- ☐ Salt and Pepper to taste
- ☐ Fresh Basil
- ☐ 3oz of Prosciutto
- ☐ Stem of Rosemary

1) Preheat your oven to 400°F, add the prosciutto and rosemary needles to a baking sheet, drizzle with a touch of olive oil and bake for about 8 minutes, then set aside to cool and crisp.

2) Cut the kernels from the corn and set aside, add the cobs to the stock and bring to a gentle simmer, keeping it warm over low heat.

3) In a large skillet or shallow braiser, add 2 Tbsp of the butter and the olive oil, add the shallots, corn and garlic and saute for about 5 minutes, then remove 1/2 cup of the mixture and set aside.

4) Add the rice to the skillet and toast for about a minute, then begin adding the warm stock a ladleful at a time, stirring often and allowing each addition to absorb before adding more.

5) Puree the reserved corn mixture with 1/2 cup of the warm stock until smooth, then stir it into the risotto along with some basil during the last few minutes of cooking and continue cooking until the rice is tender and creamy, about 20 minutes total.

6) Stir in the Parmesan and remaining tablespoon of butter, season to taste with salt and pepper, then remove from the heat, cover and let it sit for 5 minutes.

7) Serve topped with the crispy prosciutto and extra parm.

