

## INGREDIENTS

3 lbs. Arborio rice

3.5 quarts chicken stock

2 cups white wine

½ cup finely diced shallots

8 tbsp. unsalted butter

1 cup grated parmesan

2 tbsp. salt (to taste)

2 tsp. white pepper (to taste)

## THINGS YOU NEED

Measuring cup

Measuring spoons

Knife and cutting board

Hotel pan

Sauce pan

Wooden spoon



## IN A GROEN STEAMER

1

Over medium heat, simmer white wine and shallot, reduce by half and set aside

2

Mix together in a hotel pan—chicken stock, Arborio, wine reduction, salt and white pepper

3

Place in steamer and set timer for 30 minutes

4

After 30 minutes remove from steamer and finish with Parmesan and butter, gently stirring with a wooden spoon.

