



Global Cuisine with a Conscience
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STRAWBERRY & RADICCHIO RISOTTO

STRAWBERRY & GRILLED RADICCHIO RISOTTO

For Radicchio::

1 head radicchio (about 11 oz)
Olive oil
Sea salt
2 tbsp balsamic vinegar

For Risotto::

2 tbsp olive oil
3 ½ tbsp butter
4 shallots, diced
13oz Arborio or Carnaroli rice
1 ¼ C white wine
3 ¾ C hot vegetable stock
½ lemon juiced
4 tbsp marscarpone
Sea salt
Fresh cracked black pepper
2 oz grated parmesan cheese
8 strawberries, quartered
1 tbsp chives, chopped fine

Pre-heat grill pan over medium heat. Cut radicchio in quarters, lengthwise – keep a bit of stem attached. Slightly open leaves, drizzle with olive oil, season with salt. Grill on hot pan 2-3 minutes/side. When it starts to brown, remove from pan, drizzle with balsamic vinegar. Cool & shred into thin strips.

Heat oil & butter in heavy bottom pan over medium heat. Add shallot – cook until soft/translucent. Add rice – fry for 1 minute, stir to keep from sticking. Reduce heat a tad and add wine. Let wine absorb. Add ¾ C stock (about a ladle full), stir & allow rice to absorb stock. Continue adding ¾ C stock at a time. Stir frequently – takes about 20 minutes. Cook rice “al dente”.

Stir in lemon juice, radicchio, & marscarpone. Salt & pepper to taste. Turn off heat & add strawberries & parmesan cheese.

To serve garnish with additional berries & chives. Drizzle with olive oil & balsamic vinegar.



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program.
We use fresh, local produce and other ingredients in the food we make.*