

BLACK OLIVE RISOTTO

rizoto de azeitonas pretas

SERVES 4 TO 6 AS A MAIN COURSE, 6 TO 8 AS A STARTER

My friend restaurateur Miguel Júdice gave me this recipe. Well, not exactly. It was part of a vastly complicated, utterly delicious dish from one of his restaurants that I knew would be impossible to cook at home. So I deconstructed it, tossed out some elements that were definitely not Portuguese, and kept the rest. What I like about this, besides its being a snap to make, is that it's a poster child for Portugal's new generation of cooks and cooking: it honors the country but looks beyond its borders. Olives and Carolino rice, both grown in Portugal, are two traditional staples that play nicely against the Italian cheeses.

8 CUPS CHICKEN STOCK (PAGE 243)
OR STORE-BOUGHT LOW-SODIUM
BROTH
3 TABLESPOONS OLIVE OIL
1 SMALL YELLOW ONION, MINCED
2 CUPS CAROLINO, CARNAROLI, OR
ARBORIO RICE
 $\frac{1}{2}$ CUP DRY WHITE WINE
 $\frac{2}{3}$ CUP FRESHLY GRATED
PARMIGIANO-REGGIANO, PLUS
CURLS FOR GARNISH

$\frac{1}{3}$ CUP MASCARPONE CHEESE
 $\frac{3}{4}$ CUP PITTED OIL-CURED BLACK
OLIVES, RINSED IF OVERLY SALTY,
THINLY SLICED LENGTHWISE, PLUS
MORE FOR GARNISH
KOSHER SALT AND FRESHLY GROUND
BLACK PEPPER
2 TABLESPOONS MINCED FRESH
FLAT-LEAF PARSLEY LEAVES

1. Pour the stock into a medium saucepan and bring to a simmer over low heat.
2. Heat the olive oil in a large deep skillet over medium heat until it shimmers. Add the onion and cook, stirring occasionally, until softened, about 7 minutes. Stir in the rice to coat, and cook until translucent around the edges, about 2 minutes. Pour in the wine and continue cooking until it has been absorbed. Add a ladleful of hot stock to the skillet and cook, stirring constantly, until the liquid has almost burbled away. Keep up this rhythm of adding stock, stirring, and cooking until the rice slumps gently when mounded and is tender but offers just the slightest bit of resistance in the middle, 20 to 25 minutes.
3. Stir in a final ladleful of stock, the cheeses, and sliced olives and mix until well combined and very creamy. Season with salt and pepper to taste.
4. To serve, dollop the risotto into warm soup bowls and garnish each one with a few olive slices, curls of cheese, and a sprinkle of parsley. Take to the table immediately.

