

Ham & Cheese Risotto
(Antico Risotto Sabaudo)

INGREDIENTS:

Servings: 2 people

Butter	1 tbs
Olive oil	1 tbs
Onion	1
Cooked or smoked ham	1 oz
Sage leaves	a few
Risotto rice	5 oz
Dry white wine	1/4 cup
Hot chicken stock	1 pint
GruyÈre cheese	2 oz
Parmesan cheese	to taste

Servings: 4 people

Butter	1 tbs
Olive oil	2 tbs
Small onions	2
Cooked or smoked ham	2 oz
Sage leaves	a few
Risotto rice	10 oz
Dry white wine	1/2 cup
Hot chicken stock	1 quart
GruyÈre cheese	3 oz
Parmesan cheese	to taste

Servings: 6 people

Butter	2 tbs
Olive oil	2 tbs
Onions	2
Cooked or smoked ham	3 oz
Sage leaves	a few
Risotto rice	1 pound
Dry white wine	2/3 cup
Hot chicken stock	1 1/2 quarts
GruyÈre cheese	5 oz
Parmesan cheese	to taste

Servings: 8 people

Butter	2 tbs
Olive oil	3 tbs
Onions	3
Cooked or smoked ham	4 oz
Sage leaves	a few
Risotto rice	1 1/4 pounds
Dry white wine	3/4 cup
Hot chicken stock	2 quarts
GruyÈre cheese	6 oz
Parmesan cheese	to taste

Servings: 10 people

Butter	3 tbs
Olive oil	3 tbs
Small onions	4

Cooked or smoked ham	5 oz
Sage leaves	a few
Risotto rice	1 1/2 pounds
Dry white wine	1 cup
Hot chicken stock	2 1/2 quarts
GruyÈre cheese	7 oz
Parmesan cheese	to taste

Servings: 12 people

Butter	3 tbs
Olive oil	4 tbs
Onions	4
Cooked or smoked ham	6 oz
Sage leaves	a few
Risotto rice	2 pounds
Dry white wine	1 1/4 cups
Hot chicken stock	3 quarts
GruyÈre cheese	9 oz
Parmesan cheese	to taste

TOOLS:

Chef's knife
Cutting board
Wide saucepan with lid
Wooden spoon
Cheese grater

PREPARATION:

Finely *dice the onion. Dice the ham.* Dice the GruyÈre cheese.

In a saucepan heat together the butter and oil. Add the onion and sweat for approximately 5 minutes, being careful not to brown the onion.

Add the sage and ham and cook for 2-3 minutes, stirring. Add the rice, and stir over medium heat until the rice is well coated and transparent.

Pour in the wine, and stir for 3-4 minutes until the wine is absorbed. Gradually add the stock, 1/2 cup at a time. Wait until the stock is absorbed before adding more. When all of the liquid has been used, and the rice is al dente, mix in the diced GruyÈre cheese. Stir over a low heat.

Grate the Parmesan cheese.

Transfer to a serving bowl and sprinkle with the Parmesan cheese.