



Tomato Basil Risotto Cakes with Piquillo Harissa Sauce

Serves 4

Risotto:

¼ cup yellow onion, minced
1 tsp garlic, minced
2 T olive oil
1 c risotto
1/3 cup white wine
2 cups vegetable or chicken stock (may need more depending on type of rice)
¼ cup marinara sauce or tomato paste
½ tsp each: fennel seeds, basil, oregano
½ tsp salt
¼ tsp black pepper
1/3 c parmesan, grated
3 T butter

To finish:

½ lb smoked mozzarella, diced ¾" or other Italian cheese that melts well.
1/2 cup Japanese panko bread crumbs, or Italian style
Olive oil to brown cakes in
Harissa sauce and spring greens to garnish

1. Heat small saucepan and add oil, stir in garlic and onion and cook until softened.
2. Add rice and stir well to coat with oil, cook until rice turns a chalky white color.
3. Add white wine and marinara, cook until evaporated.
4. Add stock in small additions, just covering top of rice, stir every minute or so, make sure mixture is at a simmer, not boil.
5. Add stock as needed until rice is tender, stir in parmesan, spices and butter.
6. Spread mixture out on a large dish or platter and chill in fridge.
7. To form cakes: measure ¼ cup risotto per cake, Press cheese into center of ball, press into patty shape 2" by ½".
8. Roll into bread crumbs and brown in olive oil over medium heat until heated through and cheese is melted.
9. Serve with harissa sauce and garnish with greens.

Piquillo Harissa Sauce

Makes 1 cup

¾ cup roasted piquillo or other red peppers, chopped
1-2 jalapeno peppers, roasted seeded and peeled
Heaping 1/4 tsp each ground coriander, cumin
Pinch smoked paprika
½ tsp sugar
1-1/2 tsp lemon juice
2 T each olive oil, water
Pinch of salt

1. Puree in blender until smooth.