# Black risotto



**Consejo del chef**

Plate the rice with a mousse ring and garnish with a square of edible copper.

## Raciones para 2

- ❏ For the rice:
- ❏ **500 gr** Squid
- ❏ **400 gr** Arborio Rice
- ❏ **1** Onion
- ❏ **1** Clove of garlic
- ❏ **125 ml** Dry white wine
- ❏ Squid ink
- ❏ **1 l** Shellfish stock
- ❏ Salt
- ❏ Black pepper
- ❏ Extra virgin olive oil
- ❏ **30 gr** Butter
- ❏ Parmesan cheese
- ❏ To garnish:
- ❏ Edible copper-look pieces

1. Heat the stock on one side and brown the squid on the other in a pan over high heat. Chop and set aside.
2. In a large pan, stir-fry the chopped onion and garlic. When the onion is translucent, add the wine and the squid ink, and reduce until the alcohol evaporates.
3. Then, incorporate the rice, toss well to combine with the ink, and cook for a minute. Add three ladles of stock and toss. Add the rest of the stock little by little and stir the rice from time to time until cooked, it will take around 15 minutes.
4. After ten minutes, combine it with the chopped squid and keep cooking it for the rest of the five minutes. Add some butter and Parmesan cheese.

# Chef's Notes

https://cookinglovers.teka.com/en/receta/risotto-negro-pan-cobre/