



momentum

Culinary Discoveries
With Stanley Tucci

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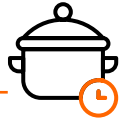
Stanley Tucci's Risotto Primavera



Serves 4–6

Ingredients

- 8 cups chicken broth or stock (divided use), heated in large saucepan
- ½ teaspoon powdered saffron or 20 broken saffron threads
- 2 tablespoons unsalted butter at room temperature
- 4 tablespoons unsalted butter, chilled
- 2 tablespoons olive oil
- ½ cup coarsely chopped onions
- ½ large shallot, coarsely chopped (about ¼ cup)
- 8 thick asparagus spears, woody stem removed, top of stalk cut into half-inch chunks
- ½ large zucchini, chopped (about 1 cup)
- 1 cup fresh cooked green peas, drained, or 1 cup frozen, thawed and drained
- 2 cups arborio rice (Acquarello carnaroli rice recommended, if you can find it)
- ½ cup dry white wine – use a good wine you enjoy drinking
- 1 cup or more Parmesan cheese, finely grated
- Salt to taste



Directions

Measure $\frac{1}{2}$ cup of the hot broth into a separate bowl. Stir in the saffron and set aside to bloom. Keep the remaining broth warm over a medium-low heat.

Set a large, low-profile sauté pan over medium heat. Melt two tablespoons of room temp butter in the olive oil. Add the onion and shallot, stirring occasionally until softened and translucent but not browned, about 5 minutes.

Raise the heat a bit, add the rice and stir to coat the grains with the butter/oil. Do not rush this step. Sauté until the rice turns a brighter shade of white.

Raise the heat a little more, add the wine and stir continuously until the sizzle slows and the wine evaporates, about 1 minute.

Turn the heat down to medium and stir in half of the reserved saffron-infused broth and ladle in warm stock, $\frac{1}{2}$ cup at a time, to just cover but not drown the rice. Cook, stirring occasionally to avoid sticking.

When all the liquid has almost been absorbed, add another round of warm broth, $\frac{1}{2}$ cup at a time, just covering the rice. Add a little more of the saffron-infused broth.

When the additional liquid has been almost absorbed, stir in the zucchini, the remaining saffron-infused broth, and another $\frac{1}{2}$ cup or so of the simmering broth. Cook until most of the liquid is absorbed.

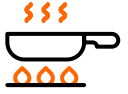
Raise the heat a bit and add the asparagus, stirring to incorporate. Cook about 2 minutes. The asparagus should remain al dente.

Stir in the peas and continue to allow the mixture to absorb all of the liquid. Test the rice for doneness. If it is still hard, add another $\frac{1}{2}$ cup of liquid until it reaches the right consistency.

Remove pan from heat. Stir in 1 cup Parmesan (more if you like) and 3–4 tablespoon chunks of cold butter. Stir to incorporate. Add salt to taste.

Cover pan and allow risotto to rest for 3–5 minutes. Stir before serving.

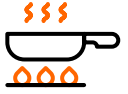
Stanley Tucci's Steak Oreganato



Serves 4–6

Ingredients

- 1 large, thick boneless ribeye steak at room temperature
 - Kosher salt
 - 2 tablespoons extra virgin olive oil (divided use)
 - 3 tablespoons salted butter (divided use)
 - 1 clove garlic, finely chopped
 - ¼ cup dry red wine – use a good wine you enjoy drinking
 - 1 teaspoon dried oregano
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Directions

Season the steak generously with kosher salt. Use a flat mallet to pound the steak to half-inch thickness.

Set a large cast-iron skillet over medium-high heat. When hot, add 1 tablespoon oil.

Gently add the steak to the pan and sear on one side, 1–2 minutes.

Turn and brown second side, then remove steak to a plate and remove skillet from heat to cool down a bit but remain warm. (If water steams in the pan it is too hot.)

Return warm skillet to medium heat. Add garlic, 2 tablespoons butter, 1 tablespoon of oil and red wine. Stir to combine and cook sauce for 1 minute.

Return steak to the skillet, raise the heat to medium high. Sprinkle top of steak with oregano and smear with a tablespoon of butter. Allow to sizzle for 1 minute.

Remove pan from heat and rest the steak in the pan with the sauce for 5 minutes. When ready to serve, move steak to a platter, slice on a diagonal and top with sauce.