



Lemon Lime Corn Risotto

Something strange is happening...

There's an unexpected splash of lightness in the creamy risotto

- 1 teaspoon lime zest
- 1/2 teaspoon lemon zest
- 1 teaspoon Kosher salt
- 2 cups vegetable broth or as needed
- 2 Tablespoons unsalted butter
- 2 Tablespoons olive oil
- 1/4 cup finely minced onion
- 1 clove garlic, minced
- 1 cup uncooked arborio rice
- 1/4 cup dry white wine
- 1 cup kernel corn
- 1/3 cup grated Parmesan-Reggiano
- 1 Tablespoon lime juice
- 1 teaspoon lemon juice
- 2 Tablespoons minced chives or as desired
- Salt and ground black pepper as desired
- Garnish: Fresh cilantro sprigs as desired

Mix lime and lemon zest with an equal amount of 1 teaspoon Kosher salt and set aside.

Place broth in microwave safe container; cook on high power until warm.

In a large saucepan, melt butter in a large saucepan over medium heat; add olive oil. Stir in onions; cook for 3 minutes; add garlic continue cooking until translucent about 2 minutes.

Add rice and stir to coat. Stir in wine and cook until evaporated, about 5 minutes.

Add broth about 1/3 cup at a time, stirring and cooking until evaporated before adding more. This is the key to good risotto; all the stirring releases starch into the broth,

When rice is nearly done, stir in corn, lemon, and lime zest with salt. Continue adding broth, 1/3 cup at a time, until rice is just barely done. It should still be slightly chewy in the center. This can take from 20 to 40 minutes. If your rice is done, but most of the broth has evaporated, stir in a bit more so you have a creamy liquid with the rice.

Remove from heat and stir in Parmesan-Reggiano, stir in lime and lemon juice, cover, and let stand 5 minutes to allow the cheese to melt.

Stir in chives, season with salt and pepper as needed. If you want it creamier, add a bit of butter or a bit more broth. Serve immediately. Garnish with fresh cilantro leaves. Yield: 3-4 servings

Recipe Inspired by: <http://scratchinit.halversen.com/2018/06/lime-corn-risotto/>! and Twitter friend from Tuscany Italy, where a creamy risotto is prepared almost every day.

Cook's Note: Make sure to use Arborio rice since it provides a creamy risotto since it releases lots of starch while cooking. If you only have vegetable stock, use a 50-50 combination with water. We enjoyed lime risotto at Ema's restaurant in Chicago and loved the bright flavor, and a friend from Tuscany told us about adding other citrus flavors.

About the Recipe: The golden creamy risotto is combined with chewy corn kernels for an interesting combination of textures. The finishing add-in of lemon and lime juice adds an unexpected splash of lightness. Some people like their risotto very creamy, spreading over their plate. Add more broth for a thinner consistency.