



 **BUNN**
gourmet

Sweetcorn
RISOTTO



SWEETCORN RISOTTO

4 cups	chicken broth
1 medium	onion, chopped
2 cloves	garlic, minced
3 Tbsp	olive oil
2 tsp	BUNN Gourmet Herbs De Provence
¼ tsp	BUNN Gourmet Spanish Rosemary Salt
1 ¾ cup	Arborio rice
1 cup	dry white wine
1 cup	fresh sweetcorn, cooked and removed from cob
2 Tbsp	butter
⅓ cup	freshly grated Parmesan cheese
¼ cup	heavy cream

In a saucepan heat broth and keep it simmering. In a heavy saucepan cook onion & garlic in oil over moderate-low heat until soft. Add herbs and salt. Add rice and cook stirring constantly until coated with oil, about 1 minute. Add wine and cook over moderate heat, stirring frequently until wine absorbs. Add 1 cup of broth, stirring frequently until absorbed. Continue adding broth ½ cup at a time, stirring frequently and letting each addition be absorbed before adding next until the rice is al dente, about 20 minutes. If you like your risotto more tender, add additional chicken broth until it is the texture you desire. Stir in sweetcorn, butter and cheese. Finish by blending in cream.