



Braise on the Go Traveling Culinary School

Mascarpone Risotto with Chocolate and Red Wine Cherries
Serves 4

Chocolate

6 oz 80% Omani chocolate, roughly chopped
½ cup cream, heavy
3 tablespoons sugar, raw

Bring cream and sugar to simmer under medium heat. Place chocolate in bowl, when cream is hot and sugar is dissolved, add to chocolate. Stir until chocolate melts and mixture is smooth and shiny. Pour into parchment lined sheet pan. Let cool and cut into 1 inch pieces.

Cherries

1 cup dried cherries
3 cups red wine
¼ cup sugar, raw

Bring red wine and sugar to boil. Reduce to 2 cups and add cherries. Take off heat and cover, let steep for 30 minutes. Set aside.

Risotto

1 cup rice, Arborio or Carnaroli
2 tablespoons butter
4 cups half and half
½ cup sugar, raw
½ teaspoon nutmeg, grated
½ teaspoon cinnamon, ground
1 teaspoon vanilla
4 ounces mascarpone

Bring half and half, sugar, spices and vanilla up to a simmer. Remove from heat and cover, let steep for 10 minutes. Meanwhile, in medium saucepan, melt butter over medium heat. Add rice and stir to coat with butter. Add warm half and half mixture, stirring occasionally until completely absorbed. Add mascarpone, stir until incorporated and portion into ramekins, keep warm. Top with chocolate and cherries.

Chef/Owner Dave Swanson

www.chocolatefest.com