

Sweet Strawberry Risotto



Ingredients

½ cup Arborio Rice, or Risotto Rice
3 cups whole milk
Pinch kosher salt
2 egg yolks plus 2 tbsp whole milk
¾ cup granulated sugar
1/8 tsp ground cinnamon, if desired
1 tbsp butter
1 tsp vanilla extract
1 pound Florida Strawberries, chopped
Whipped cream, or butter cookies for garnish, if desired

Procedure

1. In a heavy bottomed, non-reactive saucepot, combine the sugar, milk, and rice.
2. Bring to a simmer and simmer until barely tender (not starchy tasting) about 20 minutes- stirring very often. Take care to not scorch the milk, or scrap up any brown bits from the pan.
3. Mix the egg yolks and 2 tbsp milk together, and stir in thoroughly.
4. Add the butter, cinnamon, and vanilla. Stir until the butter is melted. If not sweet enough- add more sugar. Continue to cook over medium heat, stirring constantly until the rice has no more starchy taste and is very tender. If needed, add more milk.
5. Stir in the chopped strawberries, and cook until warmed through.
6. Served with whipped cream or crunchy butter cookies, if desired.

Serves 6-8 people.