

Fabio Viviani's Champagne Strawberry Risotto

Perfect for a romantic dinner for two.

Ingredients for Champagne Strawberry Risotto:

2 cups Arborio rice
1 tbsp butter
1 shallot, thinly sliced
1 cup champagne
1 quart vegetable or chicken stock
1 cup strawberries
1 tsp sugar (if desired)
salt & pepper to taste
5-6 candied walnuts



Note: Serves two. Watch the [video](#) featuring **Top Chef All Star Fabio Viviani** for added instruction and entertainment.

Directions:

1. In a saucepan over medium-medium high heat, caramelize sliced shallot in butter.
2. Add rice, stirring until butter is absorbed.
3. Stir in champagne being cautious of flare-up. Reduce.
4. Stir in stock and reduce until creamy, 25-30 minutes.
5. Add salt and pepper to taste.
6. When rice is cooked and mixture is creamy, gently stir in strawberries.
7. Garnish with candied walnuts and serve piping hot.