

## Savage Bros

This recipe features our most popular cooker-mixer, the FireMixer-14 (FM-14) equipment.

The FireMixer-14 is an automatic tabletop cooker-mixer designed for small-batch foodservice and confectionery production. Precision temperature control and high-heat performance up to 350°F deliver consistent results for both everyday and specialty recipes. A removable, variable-speed agitator provides hands-free, even mixing for reliable, uniform results every time.

## INGREDIENTS

- 4 lb arborio rice
- 1 bottle (375 mL) dry white wine
- 8 lb (8 qt) mushroom stock
- 1 lb unsalted butter, for sautéing
- 3 pcs (4 oz) shallots, minced
- 2.5 oz garlic, minced
- 3 lb mushrooms, sliced (chef's choice: cremini, button, or mixed)
- 0.5 oz thyme, sachet
- 1 tbsp truffle pâté (black truffle olive oil spread)
- 1 lb butter, diced for mounting
- 1 lb (2 qt) parmesan cheese, shaved
- black pepper to taste
- kosher salt to taste



# Spoonless Truffle Risotto

by Chef Beth Kaszniak



Yield: 10 quarts

## DIRECTIONS

### 1. Heat The Stock:

- a. Set the kettle to 212°F (High Heat) to warm the mushroom stock. Once fully heated, carefully remove the stock from the kettle and set aside.

### 2. Sauté Aromatics and Mushrooms:

- a. Set the temperature to 250°F (High Heat) and adjust the agitator speed to 28 Rotations per Minute (RPM).
- b. Add 1-lb butter, then sauté the minced garlic and shallots until fragrant.
- c. Add the sliced mushrooms and continue to sauté for approximately 15 minutes, or until lightly browned.
- d. Remove a portion of the mushrooms and reserve for garnishing.

### 3. Toast the Rice and Deglaze:

- a. Reduce the temperature to 212°F in Controlled Cook mode (Chef Hat icon on the touchscreen).
- b. Add the Arborio rice, allowing it to absorb any residual butter and mushroom liquid.
- c. Add the thyme sachet, then pour in the white wine to deglaze the kettle.
- d. Cook until the alcohol evaporates and the rice has absorbed the wine, leaving the kettle au sec.

### 4. Build the Risotto:

- a. Add the hot mushroom stock in 2-quart increments, allowing each addition to be fully absorbed before adding the next.
- b. Continue this process until the rice is creamy, tender, and approaching al dente.
- c. Begin checking for doneness and adjust seasoning as needed throughout.

### 5. Finish the Risotto:

- a. Once all stock has been incorporated and the rice is al dente, turn off the heat.
- b. Remove the thyme sachet.
- c. Stir in the truffle pâté, then mount the risotto with the shaved Parmesan and the remaining diced butter until fully emulsified and glossy.
- d. Taste and adjust seasoning as needed.
- e. Remove the risotto from the kettle promptly to prevent overcooking.

### 6. Plate and Garnish:

- a. Portion the risotto and garnish with additional truffle pâté, shaved parmesan, the reserved sautéed mushrooms, and fresh herbs if desired.