

# **Risotto Con Scampi E Radicchio**

## **(Risotto with Scampi and Radicchio)**

**Serves 4**

**1 fish bouillon cube**

**3 tbsp. extra-virgin olive oil**

**1 small white onion, peeled and minced**

**2 cloves garlic, peeled and minced**

**1 1/4 lbs. small shrimp, peeled**

**1 2/3 cups carnaroli or other risotto rice**

**1 cup tocai friulano or other dry Friuli white wine**

**1 medium head radicchio di**

**treviso, trimmed and chopped**

**1 tbsp. butter**

**1/4 cup grated parmigiano-reggiano**

**Salt**

**1. Bring 5 cups water to a boil in a medium pot over high heat. Reduce heat to low, add bouillon cube, and stir until dissolved.**

**2. Heat oil in a medium heavy pot over medium-low heat. Add onions and garlic and cook, stirring often with a wooden spoon, until soft, about 10 minutes.**

**Increase heat to medium-high, add shrimp, and cook for 1 minute.**

**3. Add rice, stir to coat well, then add wine and cook until alcohol evaporates, about 3 minutes. Add 3/4 cup warm fish broth at a time and cook, stirring constantly, until broth has been absorbed before adding more. After 15 minutes, add radicchio. Continue cooking until rice is tender but firm, about 5 minutes more. Remove from heat, stir in butter and parmigiano, and season to taste with salt.**