



Westinghouse

## Easy Risotto

If you like Risotto, the CTChef™ Multi-Cooker will let you enjoy Risotto without the hassle of standing over it. To enjoy, just follow the instructions below.

### Ingredients

- ½ cup Arborio rice
- 4 ½ cups chicken stock, heated
- 1 cup grated Parmesan cheese

### Directions

1. Pour the Chicken stock into the CTChef™ and select Menu, Boil, and Start ( the default timer setting of 20 minutes should be fine). Bring the stock to a boil, once boiled open lid and pour the rice into heated chicken stock.
2. Press MENU button until the “—” points to “Rice”. Close the lid and Press ON/START” the rice will cook and the timer will count down. When finished it will beep. Let it sit for another 10 minutes without lifting the lid. The warm timer will begin to count.
3. After the rice has set on warm for 10 minutes, (you may notice a little liquid left on the top, that is ok it will mix in when we add the cheese) add the cheese and stir the rice, which will become sticky and clump together.

### Chef Rick Tip

Try adding mushrooms, onions or other items to your Easy Risotto.

1. Simply cut then into small, thin pieces, sauté them in the CTChef™ then add your stock and bring it to a boil. To Sauté simply press MENU button until the “—” points to “Sauté”.
2. Press FOOD SELECT button and choose vegetable. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. 10 minutes is usually good for a quick sauté.
3. Press the ON/START button. Start indicator light will stop blinking and cooking time will start counting down. The cooker will start heating the oil.
4. After about 2 minutes of preheating, add food and begin sautéing.
5. After sautéing vegetables, add rice, water and salt and follow directions above.

