



Black Truffle Risotto with Speck & Quail

This truffle dish was demonstrated at the 2015 Napa Truffle Festival by Chef Roberto Donna, at the **St. Supéry Estate Vineyards & Winery Truffle Lunch**. This fragrant and delicious risotto is always a hit!



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INGREDIENTS: (Serves 4)

- 1 lb Acquarello Arborio Rice
- 8 quails (two per person)
- 4 cups olive oil
- 2 rosemary stalks, leaves stripped and chopped
- 8 sage leaves chopped
- 2 garlic cloves crushed with knife
- 1/2 lb butter
- 1 white onion chopped very fine
- 6 oz speck thinly sliced and cut in little strips
- 1 cup dry white wine (Pinot Grigio)
- 1/2 gallon veal/chicken stock, keep very hot
- 6 oz Parmesan cheese grated
- 4 oz black truffles grated and cooked in butter for two minutes
- 2 oz black truffles sliced for topping
- Salt and black pepper to taste

DIRECTIONS:

1. Wash and pat dry the quail then marinate with 1/2 cup of olive oil, the rosemary, sage and garlic for 24 hours.
2. Sauté the quail in the pan that you will use to cook the risotto, with few ounces of olive oil and 2 ounces of butter. When quails are well colored, place in a roasting pan and roast at 400° for 8 minutes. Remove and keep warm. In the pan where the quail was cooked, sauté the chopped onions and speck. Cook until translucent and the smell of acidity wears off. Add the rice and toast for 1 minute, add the white wine and let it evaporate. Slowly add the stock a little at a time until it is cooked, approx 12 minutes.
3. When al dente, remove from heat and add the cheese, grated black truffle and butter, and stir until rice is nice and creamy.
4. Cut the quail in four pieces or debone and place on the rice. Drip the liquid from the quail pan over the meat and top with sliced truffles.

Buon appetito!