CORN, GOAT CHEESE AND ARUGULA RISOTTO

serves 6

2 Cups Carnaroli rice 5 cloves garlic, minced
8 Cups chicken stock 2 Tbs. white wine
1/2 Cup minced shallot 3 Tbs. butter
12 Cup corn kernels, fresh or defrosted 1/2 Cup goat cheese
10 shiitake mushrooms, stemmed and small dice 1 Cup arugula, minced
4 sprigs thyme, leaves only, minced 1 tsp. truffle oil (optional)

Heat the stock: In a medium saucepot, heat the stock to a boil. Season aggressively with salt and pepper.

Start the risotto: In a large saucepot, heat the butter up over medium heat. Cook the shallot and garlic until soft, about 3 minutes. Add the rice and sauté for 3 minutes (parching).

1st addition: Increase the heat to high on the rice pot and add 2 Cups hot stock. Stir constantly until liquid is absorbed and you can see the bottom of the pot with every stir. Add the thyme.

2nd addition: Add another 2 Cups hot stock along with the shitakes and corn. Cook as above until the liquid is gone.

3rd and final addition: Add another 2 Cups hot stock and the wine, and cook until liquid is absorbed, stirring constantly. When the liquid is gone, taste the risotto. The rice should be fully cooked but still have some texture. If it is underdone, add a little more hot stock until the rice is cooked. Remove from heat and stir in the cheese and arugula. Drizzle with truffle oil. Serve.

From Chef Gabriel Claycamp, Culinary Communion