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# truffle risotto with yuzu

## PDO huile d'olive d'Aix-en-Provence - olives mûrées

### Serves 4:

- 500g arborio rice (special risotto rice)
- 20-30g truffle bits
- 1 litre vegetable stock
- 250ml white wine
- 3 shallots
- 2 tbsp **PDO huile d'olive d'Aix-en-Provence - olives mûrées**
- Zest of 1 yuzu or 1 lemon
- 100g parmesan
- Salt and pepper

### For the yuzu olive oil:

- 1 yuzu (or lemon)
- 10 cl **PDO huile d'olive d'Aix-en-Provence - olives mûrées**

Preparation: 25 min  
Cooking: 30 min  
Resting time: 1 day

Prepare the yuzu olive oil: wash and remove the zest from the yuzu (lemon zest if you can't find any), cutting it into large strips. Warm 200ml of olive oil (to around 30°C), add the yuzu zest to an airtight container and leave to infuse for 24 hours. Use: on fish, in desserts...

Peel and finely chop the shallots. Heat 2 tbsp olive oil in a saucepan and sweat the shallots until translucent.

Add the rice, 2 tbsp wine and bring to the boil for 2 minutes, stirring constantly. Pour in the remaining wine and a little stock and simmer until the stock is absorbed. Pour in more stock and stir until completely absorbed. Continue until the rice is cooked (15 to 20 minutes).

Add 2 tbsp yuzu-flavoured olive oil, the yuzu zest and the grated parmesan to the cooked risotto and mix well.

Season with salt and pepper and serve on a warm plate. Sprinkle with the truffle bits.

## What about the olive oil?

We advise you to use a traditional-tasting PDO huile d'olive d'Aix-en-Provence - olives mûrées (matured olives) for its sweetness and its aromas of sourdough bread, black olive, cocoa and cooked artichoke.

You can also use PDO olive oil from Provence - olives mûrées, Vallée des Baux-de-Provence - olives mûrées or Corse - Oliu di Corsica - récolte à l'ancienne.