

Recipes and Tips



Carrot Risotto with Chile Crisp

4 servings

2¼ pounds carrots, peeled
2 tablespoons chile crisp, plus more for serving
salt and black pepper
40 oz chicken or vegetable stock
4 tablespoons unsalted butter
1 large shallot, minced
3 garlic cloves, finely chopped
½ teaspoon ground coriander
½ cup dry white wine
1½ cups/10 ounces arborio rice
2½ ounces finely grated Parmesan, plus more for serving (optional)

Heat the oven to 400 degrees.

Prep the carrots:

If you've got a food processor, roughly chop ¾ pound carrots. Add them to the bowl of your food processor; pulse until they form very small, confetti-like flecks no larger than ¼-inch big (you should have about 2 cups); set aside. (You can also coarsely grate the carrots using a box grater.)

Slice the remaining 1½ pounds carrots on a sharp diagonal about ¼-inch thick; transfer to a baking sheet.

Toss the sliced carrots with 2 tablespoons chile crisp. (If your chile crisp is predominantly crunchy bits, you can thin it with a little canola or vegetable oil, if needed.) Season the carrots generously with salt and pepper and bake until tender, about 15 minutes, stirring halfway through.

Add the stock to a lidded saucepan (any size that will hold it will do); cover and warm over low heat.

In a medium saucepan, melt 2 tablespoons butter over medium-high heat. Add the uncooked carrots, shallot, garlic and coriander; season generously with salt and pepper. Cook, stirring frequently, until very fragrant, 2 minutes.

Add the wine to the carrot mixture and cook, stirring occasionally, until mostly evaporated, about 3 minutes.

Stir the rice into the carrot mixture, reduce the heat to medium and cook, stirring, 2 minutes. Add 1 cup warmed stock and cook, stirring frequently, until the liquid is almost absorbed, about 3 minutes. Repeat 4 more times, adding warm liquid and stirring until absorbed.

Once the rice is tender and creamy and all the stock has been absorbed, add the cheese and the remaining 2 tablespoons butter; stir vigorously to combine until the risotto feels silky, creamy, luxurious. Season the risotto to taste with salt and pepper.

Divide risotto among shallow bowls or plates and top with the roasted carrots. Serve with additional chile crisp, for drizzling on top.