

# *Il Fornaio*

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*Chef Franz Junga*

## **Risotto al Nero di Sepia**

1# Carnaroli rice  
2 ea Shallots  
1 T Butter  
1 oz Olive oil  
1 C White wine  
2 Qt Seafood or chicken stock

1 ea Yellow onion, diced  
½ C White wine  
2 ea Anchovies  
¼ C Olive oil  
2 T Chopped parsley  
1 can Italian tomatoes, peeled  
2 T Cuttlefish ink  
1 ea Bay leaf  
1 pinch Red crushed pepper  
1 t Tomato paste  
TT Salt and pepper  
1T Butter

1 # Mixed seafood (scallops, shrimp, calamari, etc.)

For the ink sauce, sauté the onions with the olive oil, add the anchovies, parsley, and chili flakes. Deglaze with the white wine and reduce. Add the tomatoes, bay leaf, and ink and simmer for ½ hour. Remove bay leaf, puree, and adjust salt and pepper.

For the risotto, first bring the stock to a boil. Then sauté the shallots in butter and oil. Add the rice and toast evenly on all sides. Deglaze with the white wine and reduce. Add the stock little by little and stir constantly. Sauté the seafood on the side, and season with salt and pepper. When rice is becoming soft, but still al dente, add 6 oz of the ink sauce and continue to cook. More can be used for a deeper color. When rice has reached desired tenderness, add seafood, cook briefly, and remove from the heat.

Work in the butter forcefully and served immediately.