

Otis McAllister

RECIPE CONCEPTS



Arborio

True Italian grown short-grained Arborio rice, with its designated home in risotto recipes and many dishes of Italy, has no rival. Famous for its unique creaminess and chewy texture, Arborio blends perfectly with many flavors, and is ever popular on menus as an appetizer, side and main course. Arborio also finds itself as the key ingredient in desserts.



Grown in the Po River Valley of northern Italy, Arborio rice flourishes due to hot summers and plentiful irrigation systems.



Riso Angelita offers authentic taste and aroma found only in grains from the Italian countryside. These plump, pearl-white kernels are carefully milled to ensure the grains remain large, whole and in perfect color.



With excellent absorption, Arborio takes on the delicate flavor of the most subtle recipe component. While cooking, Arborio rice slowly and evenly releases its inherent starches, resulting in a wonderful, creamy texture.



Easy Dairy Free Shrimp Risotto. See recipe on the back.

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Riso Angelita is “superfino” grade, the largest sized Arborio rice available, and is the ideal quality for traditional risotto preparation.



Easy Dairy Free Shrimp Risotto

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1 Tbsp olive oil	4 cups fish, seafood or chicken stock	1 lemon, juiced
1 shallot, minced	4 slices bacon	1/4 cup fresh Italian parsley, minced
1/2 medium red bell pepper, finely chopped	1/2 – 1 lb peeled and deveined shrimp, tails removed	1/4 – 1/2 tsp sea salt
2 cloves garlic, minced	3/4 cup corn kernels, if canned, drained or thawed if frozen	1/4 tsp ground black pepper
1 cup Riso Angelita Arborio Rice		1/4 tsp cayenne pepper (optional)
1/4 cup dry white wine (like Chardonnay)		

Arborio Rice Pudding

1 cup Riso Angelita Arborio Rice	Pinch of salt	1/2 tsp cinnamon
1/2 cup sugar	4 3/4 cup whole milk	1/2 tsp nutmeg
	1 tbsp vanilla	Zest of 1 orange
	1/4 cup heavy cream	

Garlic Parmesan Risotto

1 1/4 cup uncooked Riso Angelita Arborio Rice	1/4 cup white wine	1 tsp kosher salt
1/4 cup olive oil	4 cups chicken or vegetable broth	1/2 tsp black pepper
	1 Tbsp dried onion flakes	3/4 cup shredded parmesan cheese
	1 Tbsp garlic powder	

Arancini Balls

RISOTTO	FILLING	COATING
3 Tbsp extra virgin olive oil	Mozzarella, cut into 1/2" cubes	All-purpose flour
2 cups (15 oz) Riso Angelita Arborio Rice	Marinara or bolognese sauce (optional)	2 eggs, beaten
4 oz white wine	Cooked peas (optional)	Breadcrumbs
30 oz chicken stock		More tomato sauce, to serve (optional)
Salt		Basil leaves, for garnish
1 egg		

Photo & Recipe Credit: Easy Dairy Free Shrimp Risotto - Kim's Cravings, Arborio Rice Pudding - Living the Gourmet, Garlic Parmesan Risotto - Kleinworth Co



Arborio Rice Pudding



Garlic Parmesan Risotto



Arancini Balls

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