



Cooking time: 1 and 1/2 hours active, including artichoke prep
4-6 as a main course

15 baby artichokes, more or less

1 and 1/2 cups risotto rice

1 medium-sized onion or 4 shallots, minced

3 tablespoons of butter, plus 1 additional if not using guanciale

1/2 cup of wine

Parmesan cheese, finely grated

2-3 tablespoons of olive oil (to cook the artichokes)

4-6 cups of artichoke or other stock (see note on artichoke preparation)

Guanciale cut into 1/4 inch cubes, *optional*

Artichoke Risotto

See below for how to prepare artichokes.

Once prepped, place guanciale in a medium-sized pot over medium-low heat and cook until crisp (about 8 minutes). Scoop out the guanciale and set to the side. If not using, heat 1 tablespoon of butter with a little olive oil.

Add onion with a pinch of salt (keeping in mind the salt that guanciale contributes) and cook until translucent, about 10 minutes. Add rice and toast for a few minutes, stirring frequently and keeping a close eye not to let the grains brown, lowering the heat and/or adding more fat as necessary.

Add wine and simmer until absorbed, then begin adding stock, one ladle at a time, stirring frequently until the rice is al dente. Salt to taste.

To finish, add prepared artichokes, 3 tablespoons of butter, parmesan, and another ladle or two of stock to create an emulsion for a creamy sauce. Finish with crispy guanciale over top.

HOW TO TRIM AND PREPARE ARTICHOKES:

Begin with a large bowl of cool water, two lemons cut in half, and their juice. This will acidulate the water to help keep the freshly trimmed ends from browning. Keep another 1/2 lemon by your side to rub each artichoke as they're cut to further prevent browning.

Peel one layer of leaves around the base. Lie the artichoke on its side, cut off about 1/2 - 1 inch of its top, and rub your lemon half over the freshly exposed top. Cut off the stem, trim

the exterior away, rub with lemon, and place it in the bowl of water.

You can either use a paring knife to remove the outer ends of the tough green leaves or place the artichoke on its freshly exposed top (so the stem's base is pointing upwards) and use any knife to cut downwards all around at a roughly 45-degree angle.

Slice into quarters, remove the hairy choke if necessary (it might not be anything to worry about if working with smaller artichokes), cut into quarters, rub lemon juice all over, and toss into the bowl of water.

Save all the leaves for risotto stock - add water to your pot and leave on a whispering simmer for around 1 hour.

Take the quartered artichokes out of the water and pat dry while a few tablespoons of olive oil heat in a large skillet. Salt, toss, and cook over medium heat, stirring occasionally for 8-12 minutes, depending on your desired crispiness.

SOURCE: [THESAVERY.SUBSTACK.COM](http://thesavory.substack.com)