



Chef Jeff Fournier

## PAPAYA RISOTTO WITH MANGOES AND TOASTED ALMONDS

### INGREDIENTS:

- 1 cup papaya – diced
- 1 white onion – diced
- 1 mango – julienned
- 2 cups arborio rice
- 2 Tblsp. butter
- ½ cup parmesan cheese
- ½ cup toasted almonds
- ½ cup white wine
- olive oil
- salt

### COOKING INSTRUCTIONS:

1. Sauté diced papaya with ½ of the white onion in a pan with olive oil until they soften and lose their color
2. Put onion and papaya into food processor and blend
3. In separate, 6 quart pan, sauté the rest of the white onion
4. Add arborio rice and continue to toast the rice with olive oil and salt.
5. Deglaze pan with ½ cup white wine
6. Add water to cover the rice by ½ inch.
7. Cook rice to “al dente”, stirring occasionally. (You may need to continue adding water)
8. When rice is done, add 2 tablespoons of butter and ½ cup of parmesan cheese along with the papaya mixture.
9. Top with julienned mango and toasted almonds

**Serves 4**

