ROASTED CORN AND HEIRLOOM TOMATO RISOTTO
By Chef Steve Bart

2 T extra virgin olive oil
2/3 cup arborio rice
1/3 cup yellow onion, finely diced
1 1/2 can Heriloom tomatoes, peeled, seeded and diced
1/3 cup white wine, or chicken stock
3 cup Roasted Corn, cut off the cobb
1/2 stick butter, diced

1/2 cup grated Parmesan cheese
1/2 cup Creme Fraiche
Chicken stock, as needed
salt and pepper, to taste
1 T fresh basil, chopped thin
Shaved parmesan cheese
Shallot infused olive oil
Chives, chopped as thin as possible

In a medium sauce pot heat the oil and saute the onion. Add the arborio rice and saute for one minute, then add the white wine, continue cooking until the wine has been absorbed, stirring continuously. Keep stirring the risotto and adding chicken stock until the rice is al dente. Constantly stirring the risotto is extremely important to a quality risotto. The stirring releases starch from the rice which is what gives risotto it's creamy texture. When the risotto is cooked through add the butter and keep stirring. Then add the Parmesan cheese, and the Creme Fraiche. Now continue to stir and add the salt and pepper to your liking. Risotto should be somewhat thin in consistency; it should flow out onto a plate not stand up in a pile.

While the risotto is cooking saute the roasted corn in a little butter, add the basil, and the tomatoes. Remove from heat until risotto is ready.

When you get to the point of adding the butter and Parmesan cheese to the risotto stir in about 3/4 of the cooked corn and tomatoes, saving enough to garnish the top of the risotto at the time of service. Spoon the risotto onto a serving dish, top with the corn and tomato mixture, drizzle with the shallot oil, shaved parmesan, and sprinkle with the chopped chives.