Creamy risotto, dotted with fresh spring peas or delicate shellfish, is a classic of the northern Italian table. This versatile dish never ceases to please -- combining the satisfying flavors of tender rice, fresh herbs, and seasonal ingredients with delicious results. Whether featuring grilled sausage and bell peppers, wild mushrooms, or the perfect pairing of salmon and dill, risotto is as equally well suited to simple suppers as it is to formal dinner parties. Williams-Sonoma Collection Risotto offers more than 40 recipes, including old favorites and fresh new ideas, all rooted in the venerable Italian tradition. Warm up winter evenings with a rich, satisfying four-cheese risotto, or serve a light risotto with artichokes for an early summer supper. Delight guests with special dishes such as risotto-stuffed tomatoes or crisp risotto croquettes. Risotto recipes in the dessert chapter combine figs and almonds or chocolate and hazelnuts to complete this inspired collection. Full-color photographs make it easy to decide which risotto to prepare, and photographic side notes highlight key ingredients and techniques throughout, making Risotto more than just a fine collection of recipes. An informative basics section and glossary include everything you need to know to make this hearty Italian dish a trusted favorite in your kitchen.

My Personal Review:
I have seen risotto prepared in many different ways, unfortunately there is only one way to properly go about the task. Arborio or Carnaroli rice depending on your choice requires a certain method to extract all of the creaminess from the rice while maintaining a good al dente texture. In this book, the author here has done a wonderful job of illustrating the proper way to produce a quality risotto. Nice photos to give you ideas as risotto leaves much room for experimentation once you have mastered the basics.

For More 5 Star Customer Reviews and Lowest Price:
The Williams-Sonoma Collection: Risotto by Pamela Sheldon Johns - 5 Star Customer Reviews and Lowest Price!