

## Risotto ai Tonnato

### Ingredients

- 5½ cups chicken broth
- ½ cup dry white wine
- 1 bay leaf
- 3 Tbsp olive oil
- ⅓ cup finely minced onion
- 2 small garlic cloves, minced
- 3 Tbsp finely minced carrot
- 3 Tbsp finely minced celery
- 3 flat anchovy fillets, drained
- 1½ cups Arborio rice
- 1 (6½ oz) can tuna, packed in oil, well drained
- 3 Tbsp capers, drained
- 2 egg yolks, slightly beaten
- 2 Tbsp chopped fresh parsley



### Preparation

- Bring broth to boil in large saucepan over high heat, then reduce heat to low
- Melt olive oil in large Dutch oven over medium heat
- Sauté onion, garlic, carrot, celery, and anchovies (mashing when added), stirring occasionally, until softened but not browned, 1-2 minutes
- Add rice and stir with a wooden spoon, until grains are well coated with the oil
- Add wine and cook, stirring frequently, until wine is nearly absorbed, about 1 minute
- Add tuna and ½ cup of the warm broth, stirring frequently
- When the broth is almost completely absorbed, add the rest of the broth ½ cup at a time, continuing until the rice is tender but not firm, about 18 minutes
- Add remaining warm broth and turn off heat
- Add capers, egg yolk, and parsley stirring vigorously to combine with the rice
- Serve