



414-443-1414

www.michaelfeker.com

From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S CRANBERRY RISOTTO CAKES

Ingredients

- 3/4 cup Arborio rice
- 2 cups chicken broth
- 1 cup of cranberry juice
- 1 tablespoon of Olive oil
- 2 tablespoons butter
- 3 garlic cloves, roasted
- 1 small onions, diced fine
- 3/4 cup of frozen cranberries
- 1 tablespoon parmesan cheese
- 1/2 teaspoon of salt and white pepper

Directions

1. Preheat oven to 400°F.
2. Grease a covered casserole dish.
3. Melt butter and olive oil in a medium size sauté pan
4. Add roasted garlic, and onion; cook over medium heat until soft.
5. Add rice and toast for 2 minutes. Add cranberries and salt and pepper and cook for another 2 minutes
6. Add broth and cranberry juice; bring to a boil for 2 minutes.
7. Pour mixture into casserole dish and bake for 25 minutes.
8. Stir in cheese and let cool down.
9. Scoop out 1 oz scopes and shape in patties.
10. Dredge patties in breadcrumbs and sear in hot oil on both sides. And then bake in 375 for 10 minutes in the oven and serve.