

Cooking Corner

Holiday Entertaining Advice From A Celebrity Chef

(NAPSA)—Celebrity chef and restaurateur Fabio Viviani loves to entertain friends and family during the holidays and he has some tips to consider before planning your next gathering.

- A signature cocktail is a must. Make a base the day before to let the flavors meld and add alcohol the day of your party.



Micro-divot technology is the latest must-have innovation in nonstick cookware for more even cooking and easy cleanup.

- To make an easy yet elegant table setting, choose a platter. It makes for an impressive display of food but puts everyone in charge of serving themselves.
- Lastly, always use a quality brand of durable nonstick cookware that makes an impressive dish but is easy to clean.

Chef Fabio's go-to cookware line is Bialetti Titan. The unique micro-divot interior provides a textured nonstick surface for superior food release and easy cleanup so you can spend more time with guests.

Available exclusively at Bed Bath & Beyond, Bialetti Titan cookware is metal utensil safe, dishwasher safe and oven safe up to 400° F. Try it out with Chef Fabio's holiday risotto recipe:

Mushroom & Chestnut Risotto (serves 6)

- 2 Tbsp. butter
- 4 slices pancetta, diced
- 1 yellow onion, diced



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- 1 lb oyster or shiitake mushrooms, sliced
- salt and pepper
- 1½ cups Arborio rice
- 1 cup Prosecco
- 2 quarts chicken or vegetable stock
- ½ tsp. ground nutmeg
- ½ cup mascarpone cheese
- ½ cup Parmesan cheese, grated, plus more for garnish
- 6 oz roasted chestnuts, shelled, toasted and chopped

Heat butter in a large nonstick sauté pan over medium heat. Add pancetta and cook until golden brown, then add onion and mushrooms with a pinch of salt and sauté until softened, about 10 minutes. Stir in the rice and cook for two minutes. Pour in wine and simmer until absorbed almost completely. Start adding the stock one ladle at a time, just enough to cover the rice. As the stock is absorbed and the rice cooks, stir in more stock, each time adding just enough to cover the rice. Stir often, making sure it doesn't stick to the bottom of the pan. Once you have added all the stock and the rice is tender, remove from heat and stir in the nutmeg, mascarpone and Parmesan. Adjust for salt and pepper. Top with roasted chestnuts and additional Parmesan cheese. Serve with the remaining bottle of Prosecco wine on the side.

Learn More

For further facts and tips, visit www.bedbathandbeyond.com.