

*Chef Cesare Santaguida's Recipe*  
**Horseradish and Raisin Risotto | Pan Seared Bison Tenderloin**

Serves: 4 persons

**Beet Risotto:**

1/4 cup extra virgin olive oil  
2 tablespoons butter  
2 shallots (finely chopped)  
2 tablespoons fresh horseradish (grated)  
2 tablespoons Miso paste  
1 cup Arborio rice  
1/2 cup white wine  
4 cups chicken stock  
1/2 cup raisins  
Parmigiano Reggiano

**Directions:**

In a large sauce pan, heat olive oil and half of the butter over medium heat. Cook shallots for about 3 minutes until translucent, stirring occasionally. Add Arborio rice and continue stirring for another minute. Add wine horseradish and Miso paste stir for 2 minutes, or until wine has evaporated. Pour in 1 cup of the chicken stock and let reduce. Slowly add one ladle of chicken stock and stir until evaporated. Repeat this step until the risotto is al dente (16 to 20 minutes). Use remaining chicken stock to finish the cooking process. Remove from heat and mix in the remaining butter, raisins and parmigiano cheese.

**Bison Tenderloin:**

1 1/2 to 2 pounds Bison (or beef) tenderloin  
2 teaspoons grape seed oil  
salt and pepper to taste

**Directions:**

In a saucepan on high heat, add 2 teaspoons of grape seed oil. Once the oil is hot, place meat in pan. Sear for 3 to 4 min per side. Salt and pepper to taste. Plating

**Directions:** Place about 1/2 cup of risotto on plate, Place 1 piece of tenderloin Drizzle with extra virgin olive oil.