COOK WITH US - RISOTTO

9th February, 2021
h 16,30 - 17,15

BASIC RECIPE

SERVES 4
INGREDIENTS

CARNAROLI OR ARBORIO RICE, 320 G
ONION, 1
BUTTER, 60 G
WHITE WINE, 40 G OR 1 GLASS
VEGETABLE STOCK, 2 L
SALT TO TASTE
PARMESAN CHEESE, 100 G

FOR 2 LT OF VEGETABLE STOCK
1 ONION
2 CELERY STALKS
1 POTATO
2 CARROTS
1 CLOVE OF GARLIC
SALT TO TASTE
BLACK PEPPER GRAINS TO TASTE

COOK IN A POT IN ABUNDANT BOILING WATER FOR ABOUT 1 HOUR

FOR THE RISOTTO

CHOOSING THE RIGHT TYPE OF RICE IS ESSENTIAL. WE RECOMMEND SUPERFINE ARBORIO OR CARNAROLI RICE. AS AN ALTERNATIVE CHOOSE A RICE THAT REQUIRES ABOUT 18 MIN TO COOK. DO NOT USE JASMINE OR BASMATI; THEY WON'T SERVE THE PURPOSE.

ALTERNATIVE RECIPES:

INGREDIENTS YOU MAY ADD:
- -SPECK OR BACON AND RADICCHIO
- -SAVOY CABBAGE
- -SAFFRON
- -SAUSAGES
- -TOMATO PASTE AND MOZZARELLA
- -PUMPKIN
- -MUSHROOMS
- -COURGETTES
- -BEETROOTS
- -CARROTS
- -SALMON
- -SPINACH
- -APPLES

TOOLS

TO COOK THE RISOTTO

CASSEROLE

PAN

WOODEN SPOON

FOR THE STOCK

POT

LADLE