

RISOTTO WITH PARMIGIANO REGGIANO CHEESE AND BALSAMIC



Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Prepare the stock following the instruction on the package. In a saucepan, with some extra virgin olive oil sauté the chopped onion; add the carnaroli rice and toast it for few minutes, taking care to stir continuously with a wooden spoon. At this point deglaze with the white wine and let it evaporate. Continue cooking, adding the boiling stock a little at a time and continuing to stir. When the risotto is cooked, incorporate the butter and grated parmigiano cheese. Transfer the risotto to the plates and garnish with few drops of the Balsamic Vinegar of Modena Extravecchio.

Menù Ingredients

480 g. Riso Carnaroli – Carnaroli Rice - RK1
q.s. Aceto balsamico tradizionale di Modena D.O.P.
extravecchio - Traditional Balsamic Vinegar of Modena PDO,
Extra Old - K4Z
q.s. Superbrodo manzo “Casamia” - Casamia “Super Beef
Stock” - BA1

Ingredients

q.s. White wine
100 g. Butter
150 g. Parmigiano Reggiano
40 g. Onion