



FRESCOBALDI ITALIAN RECIPES

Risotto alla Parmigiana (Traditional Method)

Pair with Remole Toscana IGT

Base for all Risotto Receptions

Serves 6

Chef: Donatella Zampoli

Ingredients:

1 lb Carnaroli or Arborio rice

5 tbsp butter

1/2 glass of dry white wine

6 cups lt boiling stock (you can use a cube stock as well)

4 tbsp grated Parmesan cheese (100 gr.)

Directions:

Melt 4 tablespoons of butter on a low heat, add the onion and stir continuously with a wooden spoon until golden.

Add the rice, stir carefully and blend with the butter.

Then, turn up the fire and sprinkle the rice with the wine, let it evaporate, and then pour 2 ladles of stock into the rice; stir well and when the stock is completely absorbed, add two more ladles of stock.

Go on in this way for three or four times. After 15 minutes, begin tasting the rice very often, so that it doesn't overcook, risotto must always be al "dente"!

If the grains are still undercooked, add half ladle of stock at a time and leave the rice to cook.

Remember to stir continuously!

When the rice is ready, remove from the fire and season with one tablespoon of butter and the Parmesan cheese. Add salt and pepper to taste.

Before serving, leave it to rest for a few minutes.