



Ingredients:

1-2 kgs rice

400 (four hundred) grams of onion

2 litres of red wine reduction

400 grams of butter

400 grams of parmesan cheese

1,5 kgs (one and a half kg) natural turnip tops, sautéed with oil and garlic

500 grams of semi-cured pecorino cheese flakes

200 grams of toasted pine nuts

5 garlic cloves

500 grams of extra virgin olive oil

Method:

Pour the wine into a saucepan and cook until it reduces about five times in volume. Brown the chopped onion, add the rice and toast lightly. Add a little vegetable stock and continue stirring. Cook it until al dente. Stir in the butter and the parmesan cheese. Place the rice in the dishes. Garnish the dish with turnips (previously sautéed with a clove of garlic).

Top with the pecorino flakes and toasted pine nuts.