



Ingredients for 2 kilos of rice

1-2 kgs of either Vialone nano or Arborio rice
500 (five hundred) grams of white onion
200 (two hundred) grams of butter
100 (one hundred) grams of extra virgin olive oil
200 (two hundred) grams of white wine
200 grams of dried porcini
400 (four hundred) grams of butter
400 grams of Parmesan cheese
n. 8 (eight) saffron blisters
1 (one) kg of Burrata cheese
100 grams of balsamic vinegar glaze
A bunch of basil
10 litres of vegetable stock (one kg of carrots, one of celery, one kilo of onions and three tomatoes)

METHOD

Chop the onion and brown it slowly in a pan with oil and butter, add the rice and toast it.

Pour the white wine and let it evaporate.

Add the saffron and the dried porcini (previously rehydrated)

Add the boiling vegetable stock, stir it and cook the rice until it is “al dente”.

When cooked stir in the butter and cheese.

Put the risotto in the plates and garnish with small pieces of Burrata cheese

Decorate the dishes with basil leaves and drops of balsamic vinegar glaze