

RISOTTO WITH BALSAMIC VINEGAR



Ingredients for 4 people:

400 Gr Carnaroli rice

Balsamic Vinegar Leonardi

1 lt vegetable broth

50 gr of butter

80gr of Parmesan cheese

1 spoon of extra-virgin olive oil

1 large shallot thinly sliced

1/3 glass of dry white wine

Salt

Preparation:

In a large saucepan, heat the olive oil. Add the shallot cut in small pieces and cook over moderate heat until the shallot is softened. Add the Carnaroli rice and cook, stirring, until the grains are evenly coated. Add the wine, a pinch of salt and simmer over moderate heat until it is almost evaporated. Add enough of the hot broth to just cover the rice and cook. Continue adding the broth 1/2 cup at a time, and stirring constantly, until it is nearly absorbed. Stir in the butter and Parmesan cheese. Serve the rice, dressed with aged Balsamic Vinegar and sprinkle with more cheese.