

Risotto with truffles

Pair with Danzante Pinot Grigio wine

Serves: 6-8 people as a first course

Chef: Donatella Zampoli

Ingredients:

11 oz of Abrorio rice

1 onion finely chopped 2 oz butter

2 oz extra virgin olive oil

4 oz. grated Parmesan cheese

Salt and pepper

1 glass of Danzante Pinot Grigio

Several cups of meat stock (can be substituted with vegetable stock)

1/2 oz of white truffle per person

Directions:

Sauté the very finely chopped onion in oil. When it is golden, add the rice. Stir over a medium-high flame for 2-3 minutes, then add the wine. Let the wine evaporate completely, and begin to add the stock a little at a time, stirring after each addition, until the rice is tender, but not mushy. Add salt and pepper to taste.

Stir in the butter and grated Parmesan cheese. Serve hot, topped with grated truffle.