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RECIPE with Rosso Selvaggio Rice
APPLES RISOTTO

INGREDIENTS: (for 4 people)

- 300 g of Red Rice
- butter
- olive oil
- meat broth
- 1 apple
- a pinch of cheese Grana Padano
- salt to taste

COOKING TIME: 45 minutes / 25 minutes in pressure cooker

PROCEDURE:

- Melt in a frying-pan the butter in the olive oil.
- Add the rice and make it to toast lightly, stirring it.
- Bath the rice with the broth (vegetal or meat broth) previously prepared and warmed.
- When the rice will be at "half baking", peel and chop finely the apple, put it in the rice and continuing to cook stir all.
- Remove the pot from the fire when the rice "is not cooked too much" and left it to became soft ice-cream for some minutes with adding butter and cheese Grana Padano finely grated.
- Finally served on the table warm.