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RECIPE with Superfino Baldo Rice
RISOTTO WITH STRAWBERRIES

INGREDIENTI: (for 4 people)

- 400g of Baldo rice
- 100g of strawberries
- 50g of butter
- 50g of Grana Padano cheese
- 20g of onions finely chopped
- 1/4 of litre of cream to whip
- meat soup
- 0,50litre of white wine
- 1 glass of red wine

COOKING TIME:

15/16 minutes

PROCEDURE:

- Wash the strawberries and cut them in large pieces, put them in a small pot with a red wine glass then all in the refrigerator for few hours.
- Inside a pot begin to brown the onions finely chopped together with the butter, now add the rice and just make it to brown a little bit.
- Pour the glass of white wine into the pot and let it to evaporate.
- Bathe the rice with the soup enough to cover it, and let it to evaporate, at last pour the wine of the strawberries.
- When the rice is quite ready, add the strawberries and the cream delicately stirring well and, when all is very homogenized, pour it in the plate and served on the table.