



Azienda Agricola Pacifico Crespi
Via Giuseppe Fungo 90
28060 Nibbia (NO) Italia
Tel: +39 0321 57216
Fax: +39 0321 57216
e-mail: info@crespiriso.com
made in Italy

RISOTTO WITH CHAMPAGNE

INGREDIENTS: (for 4 people)

- 300 g of Black Rice Venere
- 1 litre of vegetable broth
- 50 g of butter
- 2 shallots
- 500 millilitre of Champagne
- 50 g of cheese Grana Padano
- Salt to taste

COOKING TIME:

45 minutes / 25 minutes in pressure cooker

PROCEDURE:

- Put 20 grams of butter in a saucepan and let it melt, then joined a shallot, cut into thin slices and cook on a low flame until it will be transparent.
- Raise the flame, add the rice, stir and let toast the rice without interruption for about two minutes.
- Add 250 ml Champagne, your favorite brand, and stop stirring, let evaporate high heat.
- Pour a boiling ladle of broth (vegetal or meat broth already prepared before) and let it to end the cooking adding broth little by little up to it is completely absorbed.
- After about ten minutes add the remaining Champagne (250ml).
- Remove the risotto from the heat when it just cooked (taste it), add salt, add the remaining butter, cheese Grana Padano, stir gently, and put the pan cover; let it relax there for a few minutes and then serve hot.