

Risotto Venere with Truffalo

Informations

People : 4

Preparation : 60 min.

Cooking time : 45 min.



Ingredients

- 350 g Truffalo
- 200 g black venere rice
- 2 shallots
- 10 cl white wine
- 1 L vegetable broth
- 30 g butter
- 30 ml truffle oil
- Table salt, freshly ground pepper

Preparation steps

1. Peel and finely chop the shallots.
2. In a saucepan, heat the butter and truffle oil, then cook the shallots until transparent.
3. Add the venere rice and soak the grains with the oil.



4. Deglaze with white wine and allow to evaporate completely.
5. Use a ladle to add a little broth and stir until all is absorbed by the rice. Repeat this step until you have used all the broth.
6. Towards the end, add half the cheese in cubes and allow to melt into strings.
7. Adjust seasoning with salt and freshly ground pepper.
8. Make the cheese tuiles: heat a non-stick frying pan and add small layers of grated cheese. When they start to colour slightly, remove with a spatula and place on baking paper.
9. To serve, put the risotto at the centre of the plate and decorate with a lovely Truffalo tuile.

? **Tips and ideas:** Add a touch of butter to the dish when finished cooking to enhance taste and creaminess.