

CUCINA ITALIANA COOKING SCHOOL



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Risotto with Aromatic Herbs

Ingredients

- 1 cup flat-leaf parsley leaves, chopped
- 1 cup of mint, chopped
- 1 cup of dill, chopped
- ½ cup extra virgin olive oil
- ½ small onion, finely chopped
- ¼ cup dry white wine
- 2 cups Carnaroli or Vialone Nano rice
- 1 ½ l hot vegetable broth
- ½ cup grated parmesan
- 1 lemon , juice and zest
- 4 tablespoons unsalted butter - Salt

Instructions

In a medium, heavy bottomed saucepan, add the onion, the oil, and a tsp of butter and bring it to medium heat.

Cook the onion, stirring, until soft.

Then, stir in the rice toasting all grains.

Add the white wine, cook until its evaporated.

Add a cup of the hot vegetable broth.

Add the herbs, season with salt and pepper.

Cook stirring often, adding a cup of broth at a time, as necessary; the rice should almost completely absorb the broth between additions until the rice is al dente and the mixture is moist and soupy.

Remove the pan from the heat when the rice is al dente (remember the rice keeps cooking).

Add the lemon juice and zest. Stir.

Stir in the butter and Parmesan and adjust the seasoning with salt and pepper if necessary. It is very important to stir vigorously to create a beautiful and velvety risotto.

Divide the rice among serving plates and serve immediately with some Parmesan and herbs.