

Risotto al vapore

Ingredients:

- * 1 kg of white risotto rice
- * 1.5 liters of water or broth

Steps:

1. Preheat the oven to 0 degrees Celsius.
2. Place the rice in a BLACK.40 tray and cover with the liquid.
3. Cook using the risotto al vapore program.
4. The liquid will be completely absorbed, making the rice soft and perfectly cooked.