

Radicchio risotto

Every variety of radicchio is good for this recipe: the round one is a little more bitter than the long one, but sweating it off in some butter it will result a lot softened and enriched in flavour.

Ingredients for 2 servings:

- 160/180 gr. Carnaroli rice
- 1 round radicchio
- 500 ml of vegetable stock
- 1 golden onion
- 1/2 carrot
- 1/2 branch of celery
- 1/2 glass of red wine
- 50 gr. butter
- extra-virgin olive oil,
- salt and black pepper
- parsley

How to prepare it:

put half of the butter in a pan and let it melt over a low heat, then put the radicchio in (well washed and cut very thin) and let it sweat off and sweeten for a couple of minutes over a moderate heat, stirring continuously and seasoning with a pinch of salt and some freshly ground black pepper; put a couple of tablespoons of olive oil in a saucepan and when it's hot put onion, carrot and celery in, all of them finely chopped, and let them sweat off over a low heat (one ladle of hot stock could help); so add the rice and let it toast for a minute over a moderate heat, then pour in the red wine and let all the alcohol evaporate over a high heat, and finally you're ready to begin the cooking process adding a bit of stock at a time, every time till you almost cover the rice, and adding some more every time the rice would be almost dry, and remember to stir continuously; when the rice will be cooked turn off the heat, add the radicchio and the other half of the butter, a generous handful of parmigiano and a bit of freshly chopped parsley, and mix well until the butter will be well melted, then let it rest for some minutes and serve.

