

OUR FAVORITE RECIPES

Strawberry Risotto



Ingredients:

2 cups ordinary classic parboiled rice
2 cups red Chianti wine
4 cup water
1 vegetable stock cube
500 g (1 lb) strawberries, with green parts removed, sliced
50 g (2 oz) butter
1 tablespoon extra virgin olive oil
1 large onion, finely chopped
1 cup grated Pecorino Romano cheese
Salt and pepper to taste
A pressure cooker

Preparation:

Using the pressure cooker you can make this and other risottos in 6 minutes once the risotto reaches the boiling point. In the pressure cooker fry for a few minutes the chopped onion, sliced strawberries, butter and oil. Then add rice and stock cube. Once slightly toasted (a couple of minutes), add wine and water. Stir well and close the pressure cooker lid. Set the heat high.

As soon as the pressure cooker starts to whistle reduce heat to minimum and cook for 6 minutes. Then remove from heat, release pressure and finally remove lid. Stir well and add Pecorino Romano cheese together with salt and pepper to taste. Serve 10 minutes later.

Makes 4 servings

