

CAPRINO VERONESE

Risotto Montebaldino *

Ingredients for 4 people

350 g of rice

20 hazel nuts

6 walnuts

1 leek

white wine

vegetable broth

olive oil

cinnamon

valerian leaves

pepper

salt

butter to taste, "per mantecare" (to make creamy)

Parmesan cheese



Method

Fry together all the herbs and leeks. Toast rice in a saucepan, add the sautéed vegetables and stock. When half cooked, add the white wine and let it evaporate. Add the hazelnuts and walnuts. When cooked, sprinkle with grated cheese and a knob of butter. Stir and serve.



Recipe of the Pro Loco of Caprino with the member and amateur cook Giuseppe Campagnari submitted to the Competition "Golden Risotto of the Pro Loco of Verona" 2007 at the Rice Fair of Isola della Scala.