

CUSTOZA

Risotto with white wine of Custoza *

Ingredients for 4 people

350 grams of rice
200 gr. of tastasal**
1 glass of white Custoza wine
broth
grana / parmesan cheese
pepper
salt
butter (to taste) to give creaminess

**a mixture of ground pork, salted and seasoned with salt and large crushed black peppercorns



Method

Melt the butter in a pan and brown the tastasal. Toast the rice in a saucepan, add the Custoza white wine and allow it to evaporate. Add the tastasal and continue cooking, adding the broth. When cooked, sprinkle with grated cheese, the knob of butter, mix to make it creamy and serve.



* Recipe of the Pro Loco of Custoza with the member and amateur cook Giovanni Cordioli submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2009 at the Rice Fair of Isola della Scala.

CUSTOZA

Farmer's Risotto *

Ingredients for 4 people

350 grams of rice

colonnata lard

1 carrot

1 onion

celery

white wine of Custoza

vegetable broth

oil

pepper

salt

butter (to taste) to make creamy

Parmesan cheese



Method

Fry together the onion, carrot and celery and the colonnata lard. Toast the rice in a saucepan, add the sautéed vegetables and the vegetable broth, when it's half-cooked, add the white wine of Custoza and let it evaporate. When cooked, sprinkle with grated cheese and the knob of butter to make it creamy and serve.



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CUSTOZA

Risotto with red radicchio of Verona and speck *

Ingredients for 4 people

320 g of rice

400 g of red radicchio of Verona

120 g of speck

1 chopped onion

1 l of vegetable stock

1 dl of white wine

4 tablespoons of extra virgin olive oil

20 g of butter

salt (to taste)

fresh pepper

grana / parmesan cheese (optional)



Method

Fry the sliced onion in a pan with the oil. As soon as it begins to turn golden, add the radicchio previously cut into strips, stir and let it simmer for a few minutes. Add the wine and let it evaporate, add rice, lightly toast and cook adding broth a little at a time. When cooked, stir in the butter, add diced speck and freshly ground pepper.



** Recipe of the Pro Loco of Custozza with the member and amateur cook Giovanni Cordioli submitted to the "Risotto d'oro delle Pro Loco Veronesi" ("Golden Risotto of the Pro Loco of Verona") competition 2013 at the Rice Fair of Isola della Scala.*