

## RIVOLI V.SE

### **Risotto al saor del lago and maroni del Baldo \*** **Risotto with marinated lake sardines and chestnuts from Baldo**

*Ingredients for 4 people*

400 g of rice  
1 sardinella from the lake  
10 chestnuts from Baldo  
½ leek julienned  
1 glass of white Custoza wine  
vegetable broth  
grated cheese  
extra virgin olive oil  
salt, pepper (to taste)  
butter (to make creamy)



### **Method**

Reduce the previously cleaned, filleted and chopped sardinella to a purée. Make a purée with eight Baldo chestnuts, and crumble the rest to be used for decorating the dish. Toast the rice in a pot, add broth from time to time, cook. Halfway through cooking add the chestnut purée; and almost at the end add the sardinella purée, checking the seasoning. Finish cooking by stirring in butter and cheese and serve decorating it with the crumbled chestnuts.



\* Recipe of the Pro Loco of Rivoli with the member and amateur cook Sandro Cristina 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.

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### Risotto Garibaldi \*

*Ingredients for 4 people*

350 g of rice

2 zucchini

2 carrots

1 leek

3 whole prawns per person

vegetable broth

oil

pepper

salt

butter (to taste to make it creamy)

Parmesan cheese



### Method

Cut the leek, carrots and zucchini into strips, put in a pan with a little olive oil and soften gently. Meanwhile shell the prawns keeping one whole for each. Prepare a vegetable broth and when ready, throw in the shrimp heads and shells. Toast the rice in a saucepan, add the vegetables and broth and cook. At the end add the prawns cut into pieces before adding the butter and cheese. Shortly before this throw the whole prawns into the vegetable broth to cook them. Serve with the whole prawns as a side dish.



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