



VALNERINA

TRUFFLE RISOTTO

For 2 Persons

INGREDIENTS:

- 500 g rice
- 100 g of butter
- 1 medium onion, thinly sliced
- 1 stock cube cubes
- 60 g of grated Parmesan cheese
- 100 g of Valnerina black truffle sauce
- salt and pepper

PROCEDURE:

In a pan, sauté the onion lightly with a drizzle of olive oil. Add the uncooked rice, salt and pepper, stirring vigorously. Pour a ladle of boiling water and the nut for the broth, stirring constantly.

Then, when the rice absorbs its cooking water, add more water until cooked.

At this point, add the butter, Parmesan cheese, Valnerina black truffle sauce and mix well.

Serve hot and enjoy!



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