



Consorzio di Tutela della I.G.P. Riso Nano Vialone Veronese



Risotto all'Isolana

Preparation

Cut the meat into cubes; season with salt and freshly ground pepper, leave to rest for one hour. Melt the butter, add a sprig of rosemary, brown the meat well and leave to cook over a low flame. Remove the rosemary. In another pan, bring the broth to boil, add the rice, cook for 20 minutes over a low flame, the rice must absorb all the broth. Add the meat mixture previously prepared. Complete the Islander risotto with grated Parmesan cheese perfumed with cinnamon.

Ingredients (4 people)

- 400 g of Nano Vialone Veronese IGP Rice
- 800 g of broth
- 80 g of lean veal
- 80 g of pork loin
- 60 g of butter
- 60 g of Parmesan cheese
- powdered cinnamon, rosemary, salt and pepper to taste

Accompanying wine

VALPOLICELLA CLASSICO