



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



# Rice “Co’ le nose” (with Walnuts)

### Preparation

Chop the walnuts, leaving some whole ones aside to decorate the dishes.

Brown the rice with the butter and onion, add ½ glass white wine and let it evaporate. Add the boiling stock and cook the rice for 15 minutes. Add the walnuts, the Gorgonzola cheese, the Mascarpone cheese, the butter, the Parmesan cheese. Stir carefully to cream and serve.

### Ingredients (4 people)

- 400 g of Nano Vialone Veronese IGP Rice
- 150 g Walnuts
- 100 g mild Gorgonzola
- 30 g Mascarpone cheese
- 1 lt meat stock
- chopped herbs, thyme, marjoram
- Parmesan cheese to taste
- butter to taste
- ½ glass white wine
- onion with butter to brown

### Accompanying wine

BIANCO DEL DRAGO - MUSELLA