



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



# Pepper and Gorgonzola Cheese Risotto

## Preparation

Cut peppers into 3-4 mm strips removing core and seeds and all white fibres. Finely cut onion and shallot. Soften in a pan with 3 spoonfuls of olive oil and peeled garlic clove (whole). Add peppers and cook for a few minutes. Lower heat, add salt, add a few leaves of thyme and marjoram (fresh if possible) and cover until peppers are cooked in their own water (15 minutes). If peppers are too wet after cooking, cook on a high gas for a few minutes to dry them out. Turn off heat and add a pinch of powdered ginger. Bring broth to boil and add rice. In the meantime blend gorgonzola cheese with milk, a pinch of salt and a pinch of nutmeg. The cream should be slightly fluid. After 14 minutes add the rice to the pepper sauce, cover and leave on heat for a few more minutes. Remove rice from heat and cream with a knob of butter, the gorgonzola cheese cream and some grated Parmesan cheese.

## Ingredients (4 people)

- 300 g of Nano Vialone Veronese IGP Rice
- 400 g Vegetable broth
- 1 red pepper
- 1 yellow pepper
- ½ onion
- 1 clove garlic
- 1 shallot
- 150 g Gorgonzola cheese
- ½ glass milk
- nutmeg
- salt & pepper
- powdered ginger
- grated Parmesan Cheese

## Accompanying wine

LUGANA o CHARDONNAY MOSSO