



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



Risotto with Black Truffle from Lessinia

Preparation

Melt the butter and add the cream and milk. In another saucepan boil the broth, add the rice and cook for 15 minutes on a low heat (the rice must absorb all the broth). At this point the rice is ready to have the sauce added. Finally add the truffle cut into strips, stir and serve.

Ingredients (4 people)

- 400 g of Nano Vialone Veronese IGP Rice
- 1 litre broth
- 60 g black truffle from Lessinia
- 50 g butter
- 50 g cooking cream
- ½ glass milk

Accompanying wine

SOAVE SUPERIORE