

25 Infallible Risotti



Walter M.E. Potenza

SUMMARY

History of Rice
Rice Use
Rice Varietals
How to Rice Techniques

Tested Recipes

Risotto alla Milanese P 8
Asparagus Risotto P 9
Zucca Risotto P 10
Mushroom Risotto P 11
Radicchio Risotto P 12
Risotto Peas and Pancetta P 13
Risotto Primavera (Spring's) P 14
Leeks and Saffron P 15

Seafood Risotto P 17
Reef Risotto P 18
Fisherman's Risotto P 19-20
Mussels Risotto P 21
Shrimp Risotto P 22
Shrimp and Zucchini Risotto P 23
Cuttlefish Ink Risotto P 24

Sausage Risotto P 26
Veal Shank Risotto P 27
Barolo Wine Risotto P 28
Quail Risotto P 29
Chicken and Porcini Mushrooms P 30

Lentil Risotto P 32
Frog Leg Risotto P 33
Fava and Pecorino Risotto P 34
Risi and Bisi P 35

Sweet Rice Pudding P 37
Chocolate Rice Pudding P 38
Other Sweets made with Rice P 39

History of Rice

Rice has a fascinating journey that dates back thousands of years to the ancient, lush river valleys of China. It was there, over 8,000 years ago, that a simple grass was first cultivated, eventually becoming a staple food for more than half the world's population. This Asian rice made its way across the globe, nourishing people in Korea, Japan, and India. It was even carried westward by Alexander the Great's armies, surprising the Greeks and Romans, who mostly saw it as a luxurious spice or medicine rather than a food. Centuries later, it landed in Spain with the Moors, but its true European adventure was just beginning.

That journey took a delightful turn in the 15th century, in the picturesque, water-rich plains of Northern Italy. There's a charming tale about a clever Venetian merchant or a thoughtful gift from the Duke of Milan, a single sack of grain that changed everything. The influential Sforza and Este families saw promise in the marshy Po Valley. They figured out that the water that made the land tricky to farm could be transformed into a beautiful network of canals, creating an ideal setting for rice cultivation. That's how the celebrated Italian *risaie*, or rice paddies, came to be.

However, this agricultural advance came with its own challenges. The still waters of the new paddies became a cozy home for mosquitoes, bringing along malaria as an unwelcome companion. For centuries, this disease cast a shadow over the remarkable effort put into growing rice. That hard work was done by the *mondine*, courageous women who spent their days knee-deep in water, carefully transplanting seedlings and weeding the fields by hand. Their lives were filled with tough labor and hardship, but from their experiences arose powerful protest songs that would turn into anthems of resistance, the most famous being "Bella Ciao."

History of Rice 2

The modern era brought about some exciting changes! Thanks to science, malaria became a thing of the past, and machines stepped in to lighten the load for the hardworking mondine, marking the end of their tough times. But human creativity didn't stop there; it took a fascinating turn towards perfecting rice itself. This is where Italy's rice story transforms into a delicious culinary adventure! In the mid-20th century, breeders worked their magic to create new rice varieties tailored for the ultimate dishes. The large, forgiving Carnaroli, lovingly called the "King of Rices," was designed to maintain its shape while delivering just the right amount of starch for that dreamy, creamy risotto. Meanwhile, the smaller, super-absorbent Vialone Nano became the beloved prince of the Veneto, essential for whipping up the perfect Risi e Bisi.

So, from its global journey starting back in ancient China, rice discovered a warm second home in Italy. It blossomed from an exotic novelty into a robust agricultural star, a catalyst for social change, and eventually, the backbone of an entire art of cooking. The tale of Italian rice is truly one of a landscape molded by water, the spirit of human resilience rising above challenges, and an unyielding chase for culinary excellence, all nestled in a single, remarkable grain.

Rice Variety Summary Table

Carnaroli Large size Known as the "King"; it strikes a delightful balance between firmness and creaminess.

Vialone Nano Medium IGP recognized; boasts exceptional creaminess and flavor absorption Perfect for those lovely Venetian risottos

Arborio Large Plump and high in starch; quite popular but requires a little more attention Great for creamy risotto

Originario Short Very high starch content, becomes soft and sticky Lovely in rice puddings, desserts, and croquettes

Venere Medium Stunning black/purple hue, nutty flavor, chewy texture, and super healthy Ideal for salads and creative side dishes

Integrale Varies Whole grain goodness, high in fiber, needs a bit longer to cook Fantastic for salads, sides, and health-conscious meals

Rice Varieties

Carnaroli

The King of Rices. Carnaroli is considered the premier variety for making risotto. It was developed in 1945 from a cross between Vialone Nano and Lencino. Characteristics: Its grains are large, long, and have a high amylose content (the starch that makes rice firm) and a high percentage of amylopectin (the starch that creates creaminess). This perfect balance gives it an exceptional ability to absorb flavors while maintaining a firm, al dente core (la croce or "the cross"). Best For: The ultimate risotto. Its forgiving nature (it's harder to overcook) makes it the favorite of professional chefs and home cooks alike for creating a perfectly creamy yet distinct dish.

Vialone Nano

The Prince of the Veneto. This variety is the star of the Veneto region, particularly around Verona, and holds an IGP (Protected Geographical Indication) status for "Riso Nano Vialone Veronese." Characteristics: Smaller and slightly rounder than Carnaroli. It has an exceptional capacity to absorb broth and release starch, resulting in an incredibly creamy and cohesive risotto. It cooks slightly faster than Carnaroli. Best For: Classic Venetian risottos like Risotto all'Amarone and Risi e Bisi (rice and peas). Its creaminess is unmatched.

Arborio

The Most Famous Internationally. Named after the town of Arborio in the Piedmont region, this is the variety most commonly found outside of Italy. Characteristics: The grain is large, plump, and has a distinctive white dot at its center. It has a high starch content, which provides great creaminess, but it has a thinner outer layer than Carnaroli, making it less forgiving and easier to overcook into a mushy texture. Best For: A good, accessible entry-point for risotto. It creates a very creamy dish but requires careful attention to cooking time.

Other Important Rice Varieties

Roma: This is a well-loved traditional variety with medium-large grains. Known for its amazing absorbency and resistance to overcooking, it's perfect for making delicious risottos and supplì (fried rice balls). A dependable choice, Roma is often favored in industrial kitchens for its consistent results.

Baldo: A newer option, Baldo is similar to Arborio but features a slightly longer grain. It's great at soaking up flavors while keeping a lovely texture. Best for risottos and fresh rice salads—it's becoming a beloved, versatile favorite in kitchens everywhere.

Originario: This delightful short-grain rice is round with a high starch content, making it a go-to for many desserts. Perfect for dolci al riso (rice puddings like budino di riso), croquettes, and arancini! Its soft, slightly sticky texture when cooked is a dream for these recipes, though it's not suited for risotto as it can get too soft.

Padano: A wonderful blend of Arborio and the Russian variety Streletsky, Padano is a medium-grain rice that absorbs flavors beautifully and offers a creamy texture. Best for everyday risottos and comforting soups—it's a budget-friendly alternative to pricier options.

Venere (Black Rice): An ancient treasure originating from China, this unique black rice (often referred to as "forbidden rice") is now grown in Italy's scenic Piedmont region. With its natural black hue from anthocyanins (antioxidants), it boasts a nutty, slightly spicy flavor and a chewy texture that turns a lovely deep purple when cooked. Best for vibrant cold salads, delightful side dishes, and inventive modern recipes that let its stunning color and distinct taste shine. It's not typically used in traditional risotto.

Integrale (Brown Rice): This refers more to a processing style than a specific type of rice. Any variety (like Carnaroli or Arborio) can be labeled integrale, meaning the nutritious bran and germ layers are preserved. Best for health-conscious meals! It does take longer to cook and needs more liquid than white rice. While fantastic in salads, soups, and as a side, it's less ideal for making that creamy risotto we all love.

Do's and don'ts for the perfect risotto (Please Read)

The journey to crafting a perfect risotto is a delightful experience, a lovely dance between the cook, the rice, and the pot. It all starts with an important choice: selecting your rice wisely. This isn't just any rice—go for the high-starch, short-grained varieties from Italy. Think of the noble Carnaroli, revered for its hearty texture, the wonderfully creamy Vialone Nano, or the reliable and beloved Arborio. Their precious starch is essential for your dish, so remember, never rinse it away!

Your stage is a sturdy, wide pot, and your first act involves coaxing flavors from your aromatics—perhaps some finely chopped shallots or onions—in a generous pat of butter or a splash of olive oil. Then, add the dry rice, listening for the gentle click of grains toasting—a step the Italians call *tostatura*. This brief sauté seals the grains, helping them absorb the broth slowly and evenly, keeping them perfectly creamy.

Now it's time for the first splash of liquid: a good pour of dry white wine. Let it sizzle and bubble until the sharpness of the alcohol disappears, leaving a lovely acidity behind. Here's where the heart of the ritual begins. From a nearby pot, ladle in simmering broth—never cold—just enough to cover the rice lightly. Stir gently and with purpose, encouraging the grains to release their creamy goodness.

Watch closely and wait until the liquid is nearly absorbed before adding more. This is the rhythm of risotto: add, stir, absorb, repeat. It's all about the gentle touch; drowning the rice in too much broth is a big no-no! You want to keep that precious starch intact. Stay engaged, taste often as you approach the 20-minute mark, aiming for that wonderful texture the Italians call *all'onda*—wavy. When you drag your spoon through, the risotto should flow back in on itself in slow, lovely waves.

Finally, take the pot off the heat. This moment is the *mantecatura*, the grand finale of transformation. Mix in some cold, cubed butter and a generous sprinkle of finely grated Parmigiano-Reggiano. This off-the-heat emulsification brings everything together into a glossy, creamy delight. Allow it to rest for just one minute, then serve it right away in warm bowls. A perfect risotto is a fleeting treat, meant to be enjoyed the instant it's ready!

Risotto alla Milanese

Ingredients for 4 servings as side dish

1 ½ cups Arborio or Carnaroli rice
4 cups hot chicken or vegetable stock
1 small onion or shallot, very finely minced
½ cup dry white wine
1 pinch of saffron threads, about ½ tsp
½ cup freshly grated Parmigiano-Reggiano cheese
4 tbsp unsalted butter, divided
Salt to preference

Instructions:

Let's start by steeping the saffron threads in a small bowl with a few tablespoons of the hot stock—set that lovely mixture aside for now. In a sturdy pot, melt 2 tbsp of butter over medium heat. Toss in the minced onion and cook until it's soft and translucent, about 3-4 minutes. This delightful base is called the soffritto.

Toast the Rice: Now, add the rice and give it a good stir for about 1-2 minutes until each grain is nicely coated and toasted. Pour in the white wine and keep stirring till it's all absorbed. Next, add a ladleful of hot stock to the rice and stir constantly until it's soaked up. Just keep adding stock one ladle at a time, waiting for the last bit to be absorbed before adding more.

After about 15-18 minutes, when the rice is wonderfully creamy but still has a bit of bite, stir in that beautiful saffron-infused liquid. Take it off the heat and vigorously mix in the remaining 2 tbsp of butter and the grated Parmigiano-Reggiano cheese until it's all creamy and comforting. Season with salt to taste, and it's time to serve up this deliciousness right away!

Don't forget, the constant stirring is essential! It helps release the starch from the rice, giving this dish its classic creamy texture. One last suggestion: always use the best butter and the highest quality of Parmigiano or Grana Padano Cheese

Asparagus Risotto

Ingredients for 4 servings as a side dish

1 bunch asparagus, with tough ends removed
1 ½ cups Arborio rice
4 cups hot vegetable or chicken stock
1 small shallot or onion, finely chopped
½ cup dry white wine
½ cup grated Parmigiano-Reggiano, plus extra for serving
3 tbsp unsalted butter or extra virgin olive oil, divided
Salt & pepper to taste

(Optional) A splash of lemon juice

Instructions:

Prep Asparagus: First, cut off the tips of the asparagus and set them aside. Then, chop the stalks into ½-inch pieces. Simmer the chopped stalks in the stock for about 5-6 minutes until they're super tender. Use a slotted spoon to remove the stalks and blend them with a little stock until smooth. Mix the purée back into the pot and keep the stock warm.

In another pot, melt 2 tbsp of butter over medium heat. Cook the shallot until it's nice and soft. Toss in the rice and let it toast for a minute. Pour in the wine and stir until it's absorbed. Gradually add the hot stock (with the asparagus purée) by the ladle, stirring constantly and waiting for each scoop to absorb before adding more.

After about 10 minutes, add the reserved asparagus tips. Keep adding stock until the rice becomes creamy and al dente (about 18-20 minutes total). Once off the heat, stir in the remaining 1 tbsp of butter and the Parmigiano. Season with salt, pepper, and a squeeze of lemon juice if you like. Serve right away and enjoy!

Shortcut: If you're short on time, you can skip steps 1 & 2. Just sauté the chopped asparagus with the shallot for 5 minutes before adding the rice. It might be a bit less creamy, but still oh-so-delicious!

Zucca Risotto

Ingredients for 4 servings

2 cups zucca (butternut squash, kabocha, or pumpkin), peeled and diced into ½-inch cubes
1 ½ cups Arborio rice, or Carnaroli
4 cups hot vegetable or chicken stock
1 small shallot or onion, finely minced
A few sage leaves or a pinch of nutmeg (optional)
½ cup grated Parmigiano-Reggiano, or Grana Padano
3 tbsp unsalted butter or extra virgin olive oil, divided
Salt & pepper to taste

Instructions:

Let's cook the Zucca! In a pot, sauté half of the diced zucca along with the shallot in 2 tbsp of butter until it's nice and tender (about 10 minutes). For a little extra flavor, you can also roast the cubes with oil at 200°C (400°F) for 20-25 minutes until they're beautifully caramelized.

Toss in some chopped sage leaves or a sprinkle of nutmeg with the shallot for added aroma. Then, add the rice to the pot and toast it for 1-2 minutes. Pour in a ladle of hot stock along with the remaining raw diced zucca. Keep adding stock one ladle at a time, stirring gently until each addition is absorbed before adding more.

Cook until the rice is creamy and al dente, and the zucca cubes are perfectly tender (about 18-20 minutes). Remove from the heat and stir in the last 1 tbsp of butter and the Parmigiano until it's all creamy and delightful. Season with salt and pepper to taste. Serve it up immediately!

Why add zucca twice? Sautéed/Roasted: Melts into the rice, delivering a creamy base and rich flavor.

Raw: Stays firm, giving you sweet, tender bites in the final dish.

Mushroom Risotto

Ingredients for 4 delicious side dishes

1 ½ cups Arborio rice
4 cups hot vegetable or chicken stock
8-10 oz mushrooms (cremini, porcini, or a mix), sliced
1 small shallot or onion, finely minced
1 clove garlic, minced (optional)
½ cup dry white wine
½ cup grated Parmigiano-Reggiano, or Grana Padano
3 tbsp unsalted butter or extra virgin olive oil, divided
1 tbsp fresh parsley, chopped (optional)
Salt & pepper to taste

Instructions:

Start by warming up 1 tbsp of butter or oil in a wide pot over medium-high heat. Cook the mushrooms until they're beautifully browned and have released their moisture. Season with a sprinkle of salt and pepper, then set aside half for garnishing later.

Next, add another 1 tbsp of butter to the same pot. Sauté the shallot (and garlic, if you're using it) until they become soft and fragrant. Toss in the rice and stir for 1-2 minutes, allowing the grains to look translucent at the edges. Pour in the wine and keep stirring until it's all soaked up.

Now, ladle in some hot stock. Stir gently until it's absorbed, then continue adding stock one ladle at a time, waiting each time for it to soak in. After about 10 minutes, mix the cooked mushrooms (not the reserved ones) into the rice. Keep cooking and adding stock until the rice is creamy and al dente, which should take around 18-20 minutes in total.

Once off the heat, stir in the last 1 tbsp of butter and the Parmigiano. Taste and adjust seasoning if needed. Top with the reserved mushrooms and a sprinkle of fresh parsley. Enjoy it right away!

Pro Tip: For an extra flavor kick, mix dried and fresh mushrooms. Soak a small handful of dried porcini in your hot stock for 20 minutes before you start, then use that flavorful stock to cook the risotto. Chop the rehydrated porcini and toss them in with the fresh mushrooms.

Risotto al Radicchio

Ingredients for 4 delightful side dishes

1 large head of radicchio di Treviso or Chioggia, thinly sliced
1 ½ cups Arborio or Carnaroli rice
4 cups hot vegetable or chicken stock
1 small shallot or onion, finely minced
½ cup dry white wine
3.5 oz Gorgonzola, or Taleggio cheese, cubed
3 tbsp unsalted butter or extra virgin olive oil, divided
Salt & pepper to preference

Instructions:

Sauté the Aromatics: In a pot, melt 2 tbsp of butter over medium heat. Cook the shallot until it's nice and soft. Add in about ⅔ of the sliced radicchio and sauté for 5-7 minutes until it wilts and loses its bitterness. Stir in the rice for 1-2 minutes until it's nicely coated and slightly toasted. Pour in the wine and stir until it's all soaked up!

Now, add a ladle of hot stock and keep stirring until absorbed. Keep adding stock one ladle at a time, stirring constantly, until the rice is al dente (about 18-20 min). Once off the heat, stir in the remaining 1 tbsp of butter, the cubed cheese, and the leftover raw radicchio. The warmth from the risotto will melt the cheese and soften the fresh radicchio. Season with black pepper and dig in immediately!

Why include radicchio twice?

Cooked: It turns sweet and mellow, bringing flavor to the whole risotto.
Raw at the end: It adds a fresh, crisp, and pleasantly bitter contrast.

Gorgonzola brings a bold punch, while Taleggio offers a creamy warmth.

Risotto with Peas and Pancetta

Ingredients for 4 delightful side dishes

1 ½ cups Arborio rice
4 cups hot chicken or vegetable stock
1 ½ cups fresh or frozen peas
½ cup diced pancetta or prosciutto (optional, but oh so tasty!)
1 small onion, finely minced
½ cup dry white wine
½ cup grated Parmigiano-Reggiano, or Grana Padano
3 tbsp unsalted butter, divided
Salt & pepper to preference

Instructions:

Start by melting 1 tbsp of butter in a pot over medium heat. If you're using pancetta or prosciutto, cook it until it's nice and crispy, then set it aside while leaving the delicious fat in the pot. Next, sauté the onion until it's soft and aromatic. Toss in the rice and give it a stir for 1-2 minutes until it looks translucent.

Pour in the white wine and keep stirring until it's absorbed. Then, add a ladle of hot stock and stir until that's absorbed too. Keep adding stock one ladle at a time while stirring constantly.

About 10 minutes in, stir in the peas and keep cooking until the rice becomes creamy and al dente (around 16- 18 minutes total).

Once off the heat, mix in the remaining 2 tbsp of butter, the Parmigiano, and the crispy pancetta (if you're using it). Season with a sprinkle of pepper. Serve it up right away for the best experience!

Tip: For an extra fresh touch, blanch fresh peas in boiling salted water for a minute, then shock them in ice water before adding them in the last 5 minutes of cooking.

Risotto Primavera (Springtime)

Ingredients for 4 side dishes

1 ½ cups Arborio rice, or Carnaroli
4 cups hot vegetable or chicken stock
2 cups mixed spring veggies (like peas, chopped asparagus, thinly sliced carrots, and fava beans)
½ cup dry white wine
1 small shallot or onion, finely minced
½ cup grated Parmigiano-Reggiano, plus a little extra for serving
3 tbsp unsalted butter or extra virgin olive oil, divided
1 tbsp fresh herbs such as parsley, chives, or basil, chopped
Salt & pepper to preference
(Optional) A splash of lemon juice

Instructions:

Start by blanching the tougher veggies (asparagus, carrots) in boiling water for just 1-2 minutes until they're bright and still crisp. Drain them and set aside.

For the soffritto (base): In a pot, melt 2 tbsp of butter over medium heat. Cook the shallot until it softens nicely. Then, add the rice and stir for 1-2 minutes until it's lightly toasted.

Next, pour in the wine and stir until it's absorbed. Add a ladle of hot stock and continue stirring until absorbed. Continue adding stock one ladle at a time, stirring constantly.

When the rice is about 5 minutes from being ready (al dente), toss in all the spring veggies you prepared. Cook until the rice is creamy and the veggies are tender.

Off the heat, mix in the remaining 1 tbsp of butter, the Parmigiano, and the fresh herbs.

Season with salt, pepper, and a splash of lemon juice for a bright touch. Serve right away and enjoy!

Leek and Saffron Risotto

Ingredients for 4 delightful side dishes

2 large leeks, just the white and light green parts, halved and thinly sliced

1 ½ cups Arborio or Carnaroli rice

4 cups hot vegetable or chicken stock

A pinch of saffron threads, about ½ tsp

½ cup dry white wine

½ cup grated Parmigiano-Reggiano, or Grana Padano

3 tbsp unsalted butter, divided

Salt & white pepper to preference

Instructions:

First, give those sliced leeks a good wash to get rid of any grit, then pat them dry. Let's steep the saffron in a few tablespoons of the hot stock. In a pot, melt 2 tbsp of butter over low heat. Add the leeks with a pinch of salt and cook them gently for about 10-15 minutes until they're super soft and sweet—just don't let them brown!

Now, crank up the heat to medium! Toss in the rice and stir it around for 1-2 minutes to give it a nice toast. Pour in the wine and stir until it's all absorbed. Next, add the saffron with its liquid.

Then, add the hot stock one ladle at a time, stirring continuously until each ladle is fully absorbed before adding the next. Cook until the rice is creamy and al dente (about 18-20 minutes).

Once off the heat, stir in the last 1 tbsp of butter and the Parmigiano. Sprinkle with white pepper and add a pinch more salt if you feel like it. Serve right away and enjoy!

Tip: Taking your time to gently cook the leeks is key! It turns their sharpness into a lovely, sweet base for that delicious saffron flavor.

Seafood Risotto

Ingredients for 4 servings

10 oz mixed seafood (like clams, mussels, shrimp, and squid), cleaned
1 ½ cups Arborio rice or Vialone Nano
4 cups hot fish or seafood stock (a must-have!)
1 small shallot, finely minced
2 cloves garlic, minced
½ cup dry white wine
2 tbsp extra virgin olive oil
2 tbsp fresh parsley, chopped
Salt, pepper, and a pinch of chili flakes (if you like a bit of heat)
Lemon wedges, for serving

Instructions:

Cook Shellfish: Start by heating a splash of olive oil in a separate pan with a lid. Add the clams and mussels, pour in ¼ cup of wine and half the garlic, then cover and steam until they open up (about 3-4 mins). Toss any that don't open. Strain and save the cooking liquid to mix into your hot seafood stock.

In your risotto pot, warm olive oil over medium heat and sauté the shallot, remaining garlic, and optional chili flakes until soft and fragrant. Toss in the rice and stir for 1-2 minutes until it looks a bit translucent. Add the rest of the ¼ cup of wine and stir until it's all soaked in.

Gradually add the hot seafood broth (with that delicious reserved shellfish liquid) one ladle at a time, stirring constantly until each addition is absorbed. When you're about 3 minutes away from the rice being done, gently mix in the tender seafood (shrimp and squid). Cook for 2-3 minutes more.

Off the heat, fold in the cooked clams and mussels (keeping them in their shells for a lovely presentation) and most of the parsley. The residual warmth will perfect them. Season with black pepper and a squeeze of fresh lemon juice. Finish with the remaining parsley. Enjoy right away!

Crucial Tip: Skip the cheese! It's a big no-no in Italian seafood pasta and risotto because it can overpower those lovely ocean flavors.

"Reef" Risotto

Ingredients for 4 servings

1 ½ cups Arborio or Carnaroli rice
1 lb mixed "reef" seafood (clams, mussels, shrimp, squid, scallops, chunks of firm fish)
4 cups hot fish stock
1 small onion, finely minced
3 cloves garlic, minced
½ cup dry white wine
3 tbsp extra virgin olive oil
A handful of fresh parsley, chopped
Salt, pepper, and a pinch of chili flakes
Lemon wedges, for serving

Instructions:

Cook Shellfish: In a large pan, warm up 1 tbsp of olive oil. Sauté half the garlic with a sprinkle of chili flakes. Toss in the clams and mussels, pour in half the wine, then cover and steam until they open up. Remember to discard any unopened shells! Strain and keep the liquid; mix it into your fish stock.

In another pot, heat the remaining olive oil. Sauté the onion and the rest of the garlic until they're nice and soft. Add the rice and toast for about 1-2 minutes.

Pour in the rest of the wine and cook until it evaporates. Gradually add the hot fish stock (with the reserved shellfish liquid) one ladle at a time, stirring constantly until it's absorbed. When the rice is about 4 minutes from being done, add the firmer seafood (squid, fish).

A couple of minutes later, toss in the delicate seafood (shrimp, scallops). Off the heat, gently fold in the cooked clams and mussels along with most of the parsley. The residual heat will warm everything through beautifully. Season with black pepper. Skip the cheese this time. Top it off with the remaining parsley and serve right away with lemon wedges.

The "Scoglio" (Reef) Difference: It's often even more rustic and diverse than Frutti di Mare, highlighting the freshest local catch, sometimes featuring small whole fish or an even wider variety of shellfish. The secret is a super-concentrated seafood broth.

Risotto alla Pescatora (Fisherman's-Style Risotto)

Ingredients for 4 servings

1 ½ cups Arborio or Carnaroli rice
1 lb mixed seafood (like clams, mussels, shrimp, and squid rings)
1 small onion, finely chopped
2 cloves garlic, lightly crushed
6 cups hot fish or vegetable broth
1 cup passata (strained tomatoes) or tomato puree
½ cup dry white wine
Extra-virgin olive oil
A pinch of chili flakes (optional)
Fresh parsley, finely chopped
Salt and black pepper to taste

Instructions:

Prepare the Seafood: Start by scrubbing your clams and mussels until they're nice and clean. Remove the beards from the mussels and give all the seafood a good rinse. In a large lidded pan, heat a splash of olive oil with one clove of garlic. Toss in the clams and mussels, pour in half of the white wine, cover it up, and steam until they open up (about 3-4 minutes).

Any that don't open should be tossed out. Strain the cooking liquid through a fine-mesh sieve or cheesecloth and keep it handy. Set the shellfish aside. In your broth pot, mix the hot fish broth with the passata and the reserved seafood cooking liquid. Keep this simmering on low heat next to your risotto pan.

In a large, heavy-bottomed pan (like a risottiera or Dutch oven), pour in a generous drizzle of olive oil and warm it over medium heat. Add the finely chopped onion and sauté until it's soft and translucent, about 5 minutes. Stir in the rice and toast it for 1-2 minutes, keeping it moving until the edges look clear. Add the remaining white wine and let it simmer until it's all absorbed, stirring along the way.

Now, start incorporating the hot tomato-seafood broth, one ladleful at a time. Keep stirring and only add the next ladle once the previous one is mostly soaked up. Keep this up for about 15 minutes.

Risotto alla Pescatora 2

After about 15 minutes, add the raw shrimp and squid (if you're using it) to the rice. Keep adding broth and stirring for another 3-4 minutes. Then, gently mix in the cooked clams and mussels (leave them in their shells for a lovely presentation, or remove the shells if you'd prefer).

Continue cooking until the rice is al dente and has a nice creamy texture (the total cook time is usually around 18-20 minutes). If you find yourself running low on broth, feel free to use some hot water.

Once done, take the pan off the heat. Stir in a handful of chopped parsley, a final drizzle of fresh olive oil, and a sprinkle of black pepper. If you started with unsalted broth, you might want to add a touch of salt at this point.

Let the risotto sit for 1-2 minutes off the heat.

Serve the risotto right away on warm plates. Top it off with extra fresh parsley and a little grind of black pepper.

Mussels Risotto

Ingredients for 4 servings

2 lbs fresh mussels, cleaned & debearded
1 ½ cups Arborio rice
4 cups hot water or light fish stock
1 small onion, finely minced
2-3 cloves garlic, minced
½ cup dry white wine, divided
3 tbsp extra virgin olive oil
A handful of fresh parsley, chopped
Salt, pepper, chili flakes (optional)
Lemon wedges

Instructions:

In a large pot with a lid, heat up 1 tbsp of olive oil. Add half the garlic (and chili, if you like!) and sauté. Toss in the mussels and pour in ¼ cup of wine. Cover it and steam until they open (about 3-4 minutes). Make sure to toss any that don't open.

Strain the liquid through a cheesecloth-lined sieve—this delicious broth is the star of the show! Mix it with your hot water or stock.

Remove most of the mussels from their shells, leaving a few in their shells for a pretty garnish. In the same pot, add the remaining oil and sauté the onion and the rest of the garlic until they're nice and soft. Stir in the rice and toast it for a minute.

Add the last ¼ cup of wine, stirring until it's all soaked up. Gradually incorporate the mussel broth, one ladle at a time, stirring constantly until the rice is al dente. Off the heat, gently fold in all the mussels and parsley. Season with a pinch of pepper.

No cheese here! Serve right away with some lovely lemon wedges. The whole flavor comes from that gorgeous, briny liquid from the steamed mussels. Don't skip straining it!

Shrimp Risotto

Ingredients for 4 servings

12 whole langoustines or large head-on shrimp (scampi)
1 ½ cups Arborio rice
4 cups hot water or light fish stock
1 small shallot, finely minced
2 cloves garlic, minced
½ cup dry white wine, divided
2 tbsp extra virgin olive oil
2 tbsp tomato paste or passata (for color & depth)
A handful of fresh parsley, chopped
Salt, pepper, chili flakes (optional)
Lemon wedges

Instructions:

Start by separating the heads and shells from the tails. In a pot, sauté the shells and heads in 1 tbsp of oil until they turn a beautiful deep red. De-glaze with ¼ cup of wine, then add your hot water or stock. Let it simmer for 15 minutes, then strain it, pressing down on the shells for extra flavor. Keep this delicious scampi broth nice and hot!

Season the tail meat and quickly sear it in a hot pan until just opaque, then set it aside. In your risotto pot, sauté the shallot and garlic in the remaining oil until they're soft and fragrant. Stir in the tomato paste and cook for about a minute.

Add the rice and toast it for 1-2 minutes, then pour in the last ¼ cup of wine, stirring until it's absorbed. Now, add the rich scampi broth one ladle at a time, stirring constantly until the rice is al dente. Once off the heat, gently fold in the seared scampi tails and chopped parsley.

Leave out the cheese! Serve it up right away with those delightful lemon wedges. The magic of this dish truly lies in that deeply flavorful broth made from sautéing and simmering the shells and heads—so take your time with that step!

Shrimp and Zucchini Risotto

Ingredients for 4 servings

12 oz shrimp (gamberi), peeled and de-veined
1 medium zucchini, diced
1 ½ cups Arborio rice
4 cups hot vegetable or light chicken stock
1 small shallot, finely minced
½ cup dry white wine
2 tbsp extra virgin olive oil, divided
½ cup grated Parmigiano-Reggiano (optional)
Fresh basil or mint, chopped
Salt and pepper to taste
Lemon zest or juice

Instructions:

Start by seasoning the shrimp. In a hot pan with 1 tbsp of oil, quickly sear them until they turn pink, then set them aside. In the same pot, sauté the shallot until it's nice and soft. Toss in the diced zucchini and cook for about 2-3 minutes until it's a bit tender.

Add the rice and stir for a minute to toast it. Pour in the wine and stir until it's fully absorbed. Gradually add the hot stock, one ladle at a time, stirring constantly until the rice becomes creamy and perfectly al dente.

Off the heat, gently mix in the cooked shrimp, fresh herbs, Parmigiano (if you're using it), and a squeeze of lemon juice or zest. Season with black pepper and serve right away.

The cheese is optional since we have seafood, but it pairs beautifully with the zucchini!

If you want to kick the flavor up a notch, try sautéing the shrimp shells in the stock for 10 minutes before straining and using it.

Cuttlefish Ink Risotto

Ingredients for 4 servings

2 lb. cuttlefish or squid (seppia or calamari), cleaned and sliced
3 sachets, about 12 grams of cuttlefish or squid ink
2 cups Arborio or Carnaroli rice
6 cups hot fish stock
1 small onion or shallot, finely minced
2 cloves garlic, minced
½ cup dry white wine
4 tbsp extra virgin olive oil
Salt, pepper, and a pinch of chili flakes (optional)
Lemon wedges, for serving

Instructions:

In a cozy risotto pot, warm up 2 tbsp of olive oil. Sauté the onion and garlic until they're nice and soft. Toss in the sliced cuttlefish or squid and cook for about 2-3 minutes before setting them aside. In the same pot, add your rice and toast it for a minute or two.

Mix the ink sachets with the wine until dissolved. Pour this beautiful black mixture into the rice, stirring until the wine is fully absorbed and the rice takes on that jet black color. Gradually add the hot fish stock, one ladle at a time, stirring continuously until each ladle is absorbed before adding the next.

When the rice is about 5 minutes from being perfect, add the cooked cuttlefish back into the pot. Continue cooking until the rice is creamy and al dente, ensuring the squid is tender. Season it with salt and pepper.

No cheese needed here! Finish it off with a drizzle of the remaining olive oil and serve right away with those lovely lemon wedges.

Dissolving the ink in the wine is key to achieving that gorgeous deep black color and rich umami flavor that makes this dish special.

Delicious Sausage Risotto

Ingredients for 4 servings

4 Italian sweet sausages, casings removed
2 cups Arborio rice
4 cups hot chicken stock
1 small onion, finely chopped
2 tbsp tomato paste
½ cup dry white wine
3 tbsp extra virgin olive oil
½ cup grated Parmigiano-Reggiano
1 tsp fresh rosemary or sage, chopped
Salt & pepper to taste

Instructions:

In a pot, warm the olive oil over medium heat. Crumble in the sausage meat and cook until it's nicely browned. Remove it from the pot, leaving the tasty fat behind.

In that flavorful fat, sauté the onion until it's soft and lovely. Add the tomato paste and rosemary, cooking for about a minute. Toss in the rice and give it a good stir for 1-2 minutes until it's coated and slightly translucent. Pour in the wine, stirring until it's all soaked up.

Then, add the hot stock one ladle at a time, stirring constantly until each addition is absorbed. Halfway through cooking, drop the cooked sausage back into the pot.

When the rice is creamy and al dente, remove it from the heat and mix in the Parmigiano. Season with black pepper to taste. Let it sit for a minute, then serve right away!

For an extra touch of richness, try finishing the risotto with a blend of butter and olive oil. A splash of red wine instead of white can add a lovely deeper flavor too!

Veal Shank Risotto

For the Veal Shank (Ossobuco)

2 thick veal shanks, tied
1 cup flour, for dredging
1 small onion, carrot, celery, finely chopped
1 cup dry white wine
2 cups chicken or beef stock
1 can crushed tomatoes
2 tbsp olive oil
Salt & pepper

For the Risotto: Just follow the charming, shorter Risotto alla Milanese recipe on page 2!

Instructions:

Start by seasoning and dredging the shanks in flour. In a sturdy pot, heat up some olive oil and brown the shanks on both sides before taking them out. In the same pot, sauté the onion, carrot, and celery until they're nice and soft.

Return the veal to the pot, pour in the wine, and let it simmer until it's reduced by half. Add in the tomatoes and just enough stock so it comes halfway up the shanks. Cover and let it simmer on low for about 1.5 to 2 hours until it's super tender.

While that's happening, whip up the saffron risotto the classic way (toast the rice, de-glaze with wine, mix in saffron, gradually add stock, and finish off with butter and cheese).

Serve a generous scoop of creamy risotto on each plate, top it with a succulent veal shank, and drizzle that rich braising sauce all over!

The real magic happens when you combine everything. The creamy, saffron-infused risotto makes the perfect base to soak up that delicious, tomato-based sauce from the fall-off-the-bone veal.

Barolo Wine Risotto

Ingredients for 4 servings

1 ½ cups Carnaroli or Arborio rice
1 bottle Barolo wine or a nice Cabernet wine
5 cups hot beef stock
1 small onion, finely minced
Optional: 1 cup rich beef ragù
½ cup grated Parmigiano-Reggiano, or Grana Padano
3 tbsp unsalted butter, divided
Salt & pepper to taste

Instructions:

In a saucepan, bring 2 cups of Barolo to a boil and let it reduce by about one-third. This step enhances the flavor and softens the alcohol bite. In another pot, melt 2 tbsp of butter. Sauté the onion until it's soft and translucent. Add the rice and toast it for 1-2 minutes until the grains feel warm.

Pour in the reduced Barolo and stir continuously until the wine is fully absorbed by the rice. Add the hot beef stock one ladle at a time, stirring constantly until each addition is absorbed before adding the next.

Optional Ragù: If you're using it, stir in the beef ragù about halfway through cooking.

Cook until the rice is al dente and shines with a beautiful ruby-red hue. Off the heat, mix in the remaining 1 tbsp of butter and the Parmigiano until creamy. Finish with a sprinkle of black pepper and serve right away.

Reducing the Barolo is a must—it really transforms the wine by softening its tannins and heightening those wonderful fruit and oak aromas, which then infuse each grain of rice. Using beef stock is key too, as it complements the wine's richness perfectly.

Quail Risotto

Ingredients for 4 servings

For the Quail:

4 semi-boneless quails
2 tbsp extra virgin olive oil
1 sprig of rosemary
2 juniper berries, crushed (optional)
Salt and black pepper to taste

For the Risotto:

1 ½ cups Arborio or Carnaroli rice
4 cups hot game or chicken stock
1 small shallot, finely minced
½ cup dry white wine
½ cup grated Parmigiano-Reggiano
3 tbsp unsalted butter, divided
Salt and pepper to taste

Instructions:

Start by patting the quail dry. Generously season it with salt, pepper, and crushed juniper if using. In an ovenproof skillet, heat the olive oil over medium-high heat. Sear the quail on all sides until they turn a beautiful golden brown. Toss in the rosemary and transfer the skillet to a preheated oven at 200°C (400°F) for about 10-12 minutes, or until they are perfectly cooked. Let them rest for a bit before halving or quartering. While the quail is roasting, it's time to whip up the risotto! In a pot, melt 2 tbsp of butter and sauté the shallot until it softens. Add the rice and toast it for a minute. De-glaze with the white wine, then add the game stock (or chicken stock) one ladle at a time, stirring continuously until the rice is creamy and al dente. Once off the heat, mix in the remaining 1 tbsp of butter and the Parmigiano. Serve the risotto on plates and top it with the roasted quail and any lovely juices from the pan. Don't forget to add a crispy sprig of rosemary for a delightful finish!

Using a rich game stock (or a robust chicken stock) in the risotto is essential, as it creates a delicious flavor connection that enhances the deep, earthy notes of the quail. If you decide to use the optional juniper berry, it adds a lovely aromatic touch that pairs wonderfully with game birds.

Chicken and Porcini Risotto

Ingredients for 4 delightful side dishes

1 ½ cups Arborio rice
2 boneless, skinless chicken thighs or breasts, diced
1 handful of dried porcini mushrooms
4 cups of hot chicken stock
1 small onion, finely minced
1 clove of garlic, minced
½ cup of dry white wine
½ cup of grated Parmigiano-Reggiano
3 tbsp of unsalted butter or olive oil, divided
1 tbsp of fresh parsley, chopped
Salt and pepper to taste

Instructions:

Start by steeping the dried porcini in 1 cup of hot stock for about 15 minutes. Strain the mixture, saving the flavorful liquid, and chop the rehydrated mushrooms. Blend that strained liquid back into the rest of the stock. Season and quickly sear the diced chicken in 1 tbsp of butter or oil until it's just cooked through. Remove it and set aside for now.

In the same pot, sauté the onion and garlic until they're nice and soft. Add in the chopped rehydrated porcini and let it cook for a couple of minutes. Next, add the rice and toast it for about a minute. Pour in the white wine and stir until it's absorbed. Now, gradually add the porcini-infused stock, one ladle at a time, stirring as you go.

When the rice has about 5 minutes left to cook, stir the cooked chicken back in. Turn off the heat and mix in the remaining butter and Parmigiano. Season it with salt, pepper, and a sprinkle of parsley. Let it sit for a minute, then serve it up right away!

Remember, steeping the porcini is a must! It creates a rich, earthy mushroom broth that gives the risotto its amazing flavor.

Lentil Risotto

Ingredients for 4 side dishes

1 ½ cups Arborio or Vialone Nano rice
1 cup brown or green lentils, rinsed
5 cups hot vegetable or chicken stock
1 small onion, finely minced
1 small carrot, finely diced
1 celery stalk, finely diced
2 tbsp extra virgin olive oil
½ cup grated Parmigiano-Reggiano, plus more for serving
Salt, pepper, and a bay leaf (optional)

Instructions:

In a saucepan, combine the rinsed lentils with 2 cups of the stock (or water) and the bay leaf. Let them simmer for about 20-25 minutes until they're tender but not mushy. Drain the lentils, reserving the cooking liquid to mix with your remaining hot stock.

In your risotto pot, warm up the olive oil and sauté the onion, carrot, and celery until they're nice and soft. Add the rice and stir it for 1-2 minutes until it looks translucent.

Toss in the partially cooked lentils and mix everything together. Gradually add the lentil-infused hot stock, one ladle at a time, stirring constantly until the rice becomes creamy and al dente.

Once off the heat, mix in the Parmigiano-Reggiano and season generously with black pepper. Let it rest for about 2 minutes to thicken, then serve it up with some extra cheese on top!

Partially cooking the lentils first ensures they're just the right tenderness and keeps the risotto nice and smooth. Using their cooking liquid in the stock really boosts the earthy flavor of the rice. This dish is delightfully hearty and satisfying, perfect for a cozy meal!

Frog's Legs Risotto

Ingredients for 4 side dishes

10 frog legs, fresh, or frozen
1 ½ cups Arborio or Carnaroli rice
5 cups hot light chicken or vegetable stock
1 small onion, finely minced
2 cloves garlic, minced
½ cup dry white wine, divided
2 tbsp extra virgin olive oil
2 tbsp unsalted butter, divided
A handful of fresh parsley, chopped
Salt and pepper to taste

Instructions:

Start by seasoning the frog legs. In a pan, warm up 1 tbsp of olive oil and 1 tbsp of butter. Sauté the legs until they turn golden brown and are cooked all the way through. Take them out and set them aside. Once they're cool enough to handle, shred the meat from the legs.

Make Broth (Optional but highly recommended): Using the same pan, add a splash of stock or wine to de-glaze, scraping up all those tasty bits stuck to the bottom. Pour this delicious liquid into your pot of hot stock. In your risotto pot, heat the remaining olive oil and sauté the onion and garlic until they're soft and fragrant. Next, add the rice and toast it for a minute.

Pour in the wine and stir until it's absorbed. Gradually add the hot stock, one ladle at a time, stirring consistently. When the rice is nearly done, gently fold in the shredded frog meat. Remove from heat and stir in the last tablespoon of butter and the parsley. Season with salt and pepper to your liking.

Serve right away! Keep in mind that cheese is usually left out to not mask the delicate, gamey flavor of the frog.

The amazing flavor foundation comes from sautéing the frog legs first. Using the fond (those tasty browned bits) from the pan to boost the stock is the secret to a deeply flavorful risotto. The meat has a subtle taste that resembles chicken, but with a slight gamey twist that beautifully enhances the entire dish.

Fava and Pecorino Risotto

Ingredients for 4 side dishes

2 cups fresh fava beans, shelled and peeled
1 ½ cups Arborio or Vialone Nano rice
4 cups hot vegetable or light chicken stock
1 small spring onion or shallot, finely minced
½ cup dry white wine
½ cup grated Pecorino Romano, plus more for serving
3 tbsp unsalted butter or extra virgin olive oil, divided
Zest of half a lemon
Mint or parsley, chopped (optional)
Salt and pepper to taste

To peel favas: Start by shelling the beans from the pods. Blanch them for 1 minute, then drain and rinse with cold water. A gentle pinch will help slip off the outer skin of each bean.

Instructions:

In a pot, melt 1-2 tbsp of butter over medium heat. Sauté the spring onion until it's soft and aromatic. Add the rice and toast it for 1-2 minutes. Then, pour in the wine and stir until it's fully absorbed.

Gradually add the hot stock one ladle at a time, stirring continuously until the rice is nearly al dente. With about 3-4 minutes left of cooking, gently stir in the peeled fava beans.

Off the heat, stir in the remaining butter, the grated Pecorino, and lemon zest with enthusiasm. The warmth will heat the fava beans perfectly without turning them mushy.

Finish with a dash of black pepper. Top off with fresh mint or parsley and an extra sprinkle of Pecorino. Serve right away.

Using Pecorino Romano instead of Parmigiano is a must! Its sharp, salty flavor pairs wonderfully with the sweet, earthy richness of the fava beans. And don't forget the lemon zest for a delightful pop of brightness!

Rice and Peas (Risi e Bisi)

Ingredients for 4 delightful side dishes

1 ½ cups Vialone Nano or Carnaroli rice
2 cups fresh or frozen peas
5 cups hot light chicken or vegetable stock
2 oz pancetta, finely diced (optional)
1 small onion, finely minced
A handful of fresh parsley, chopped
½ cup grated Parmigiano-Reggiano, plus extra for serving
2 tbsp unsalted butter, divided
Salt and pepper to taste

Instructions:

In a pot, melt 1 tbsp of butter. If you're using pancetta, cook it until it's nice and crispy. Then, add the onion and sauté until it's soft and fragrant. Toss in 1½ cups of the peas along with half of the parsley, and sauté for a quick 1-2 minutes.

Next, add just enough stock to cover everything and let it simmer for about 5-10 minutes until the peas are tender. Use a fork to gently mash some of the peas—this will help thicken the dish. Stir in the rice, adding the remaining stock one ladle at a time, but feel free to be a bit more generous than you would with a risotto.

It should end up slightly soupy. Cook until the rice is al dente, but remember, the consistency should be all'onda (wavy and loose). Once off the heat, mix in the remaining butter, Parmigiano, and the last ½ cup of raw peas.

Serve it immediately in bowls; it should resemble a hearty soup rather than a stiff risotto. Finish with some extra cheese and parsley on top.

The Key Difference: Risi e Bisi is meant to be soupy, perfect for enjoying with a spoon! The clever use of peas—both cooked and mashed for creaminess, along with fresh raw ones at the end for a delightful crunch—is what makes this dish truly authentic.

Sweet Rice Pudding

A delightful and creamy baked dessert straight from Northern Italy!

Ingredients:

7 oz. Arborio rice
4 cups whole milk
8 tbsps. sugar
Zest of 1 lemon
3 large eggs, separated
Pinch of salt
Unsalted butter for greasing
Powdered sugar for a sweet dusting

Instructions:

Cook the rice in gently simmering milk with lemon zest and a pinch of salt until it's wonderfully soft and creamy, about 25-30 minutes. Once done, remove it from the heat, stir in the sugar, and let it cool slightly.

Preheat your oven to 180°C (350°F) and grease a baking dish.
Whisk the egg yolks into the cooled rice mixture.

In a separate bowl, beat the egg whites until they form stiff peaks, then gently fold them into the rice mixture.

Pour everything into the prepared dish and bake for about 30-40 minutes, until it's set and has a lovely golden top.

Allow it to cool completely, then dust lightly with powdered sugar before serving.

Chocolate Rice Pudding

A delicious chocolate rice pudding cooked right on the stove!

Ingredients:

6 oz. Arborio or any short-grain rice

4 cups whole milk

3.5 oz. sugar

3.5 oz. dark chocolate (80%), finely chopped

1 tsp vanilla extract or 1 vanilla pod, seeds scraped out

Pinch of salt

Optional: whipped cream or cocoa powder for a delightful topping

Instructions:

In a heavy-bottomed saucepan, mix together the rice, milk, sugar, vanilla, and salt. Slowly bring it to a gentle simmer over medium heat. Cook while stirring often to avoid sticking, for about 25-30 minutes, until the rice is super tender and the mixture becomes thick and creamy.

Remove it from the heat and stir in the finely chopped dark chocolate until it's fully melted and the pudding is nice and smooth.

Transfer it to individual bowls or a serving dish. Allow it to cool to room temperature, then place it in the fridge until it's chilled and set.

Serve it cold, topped with a fluffy dollop of whipped cream or a sprinkle of cocoa powder.

More with sugar and rice

Torta di Riso (Rice Torte)

Enjoy a delightful classic from Emilia-Romagna, often a festive treat at Easter time!

Cook 7 oz. of Arborio rice in 4 cups of milk with some lemon zest until it's nice and soft. Let it cool down. Then, mix in 5 oz. of sugar, 3 whole eggs, a pinch of salt, a splash of vanilla extract, and if you like, a dash of your favorite liquor, like peach or rum. Gently fold in 4 oz. of crushed amaretti cookies. Pour the mixture into a buttered spring-form pan that's been dusted with breadcrumbs. Bake it at 180°C (350°F) for about 45-50 minutes until it's beautifully set. Finish it off with a dusting of powdered sugar and serve at room temperature!

Arancini Dolci (Sweet Rice Balls)

These sweet rice balls from Sicily are a delicious, fried twist on the savory arancino!

If you have any leftover Riso al Latte (sweet milk rice), let it cool down and then shape it into small balls. Tuck a little piece of chocolate or a spoonful of sweet ricotta filling in the center, sealing it up nicely. Roll the balls in breadcrumbs and fry them in oil at 350°F until they're golden brown. While they're still warm, give them a delightful finish by rolling them in cinnamon sugar.

Budino di Riso e Amarene (Rice & Sour Cherry Pudding)

A lovely layered dessert that hails from the North!

Start by making a simple batch of Riso al Latte (sweet milk rice). As it cools, stir in some chopped dark chocolate. In a lovely glass, layer the chocolate rice pudding with a luscious compote of sour cherries (amarene) or morello cherries in syrup. Top it off with a fluffy dollop of whipped cream for a delicious finish!

Discover the art of risotto making with **25 Infallible Risotti**, a cookbook featuring unique recipes that take you from classic preparations to modern twists. Each dish—from timeless Risotto alla Milanese to innovative Seafood and Legumes Risotti—guides you through a sensory journey with vibrant ingredients and clear instructions.

Ideal for both beginners and experienced cooks, the book highlights seasonal produce, cultural insights, and adaptable techniques. Whether for a weeknight meal or a special occasion, 25 Risotti offers inspiring, approachable recipes that turn cooking into a joyful experience.

Elevate your kitchen repertoire and savor the endless possibilities of risotto. With tips on perfecting the creamy texture and balancing flavors, each recipe encourages creativity and exploration in your culinary adventures.

The No-Fear, Step-by-Step Guide for Beginners

All-Rights Reserved

Copyright2040@SimVal Media Group, USA

www.chefwalter.com

www.flavorsandknowledge.com

www.chefwaltersfoodtourism

www.chefwalterscookingschool.com

Recipes and article free subscribe
flavorsandknowledge.substack.com

