

TRADITIONAL RECIPES

Rice with Barolo wine

INGREDIENTS: *1 onion
3 cups rice
1 cup of the best Piedmontese Barolo
hot broth
parmesan
pinch of pepper*

Instructions: *(Server 6). Finely chop and sauté the onion, then add 3 cups rice previously boiled in salted water. Pour the best wine a good aged Barolo and gradually, hot until cooked. Season with butter greted Parmesan cheese. and a pinch of pepper Stir well and serve with a sprinkling of slivered truffles. Other classic Piedmontese risottos includes those with asparagus heads.*

TIME= 30 min.