



INVERNO (WINTER): Gorgonzola & Spinaci (Spinach) for 200 grams rice - serves 2 people

Ingredients

- 70 grams diced Gorgonzola
- 75 grams spinach (cooked)
- 1 lightly crushed garlic clove
- 1 finely minced small shallot
- Extra virgin olive oil to coat the pan
- Salt and pepper to taste

Directions

- Cook rice using the basic recipe above.
- Steam, strain and cut spinach in small pieces.
- Sauté finely minced onion and garlic in olive oil until golden. Remove garlic.
- Add minced spinach.
- Sauté for a few minutes
- Salt and pepper to taste.
- Add to risotto at the 14-minute cooking point.
- Cook for a couple minutes, stirring gently.
- Add diced Gorgonzola and stir until creamy.
- Serve immediately with a dash of black pepper.