



## **PRIMAVERA (SPRING): Risotto All'Ortolana for 200 grams rice - serves two people**

(Use vegetable broth and omit butter and cheese for a vegetarian version)

### **Ingredients**

- 200 grams total: carrot, eggplant, zucchini, broccoli, peas and any other vegetable in season.
- 25 grams finely sliced leeks
- 1 finely chopped small shallot
- 1 lightly crushed garlic clove
- Finely chopped fresh parsley
- Extra virgin olive oil to coat the pan
- 25 grams grated Parmigiano Reggiano
- 1 knob unsalted butter - 25 grams (optional)
- Salt and pepper to taste

### **Directions**

- Cook rice using the basic method above.
- Clean and dice vegetables in small rounds, sticks and triangles. Be creative. Keep each vegetable separate.
- Sauté finely chopped shallot and garlic until golden. Remove garlic clove.
- Add the leeks. Sauté a couple minutes.
- Add the vegetables one type at the time starting with the hard ones. Do not overcook. They should have a crisp bite. Salt and pepper to taste.
- Put aside until risotto is at the 14-minute cooking point.
- Add all the vegetables to the rice, combine gently and continue cooking for 3 minutes.
- Remove from heat; add the butter, a little extra virgin olive oil, Parmigiano Reggiano and the chopped parsley. Stir to combine all.
- Serve immediately garnished with a few sprigs of parsley and black pepper.