



Truffle Risotto

10'
Hands on

25'
Cook Time

2
Portion(s)

1
Difficulty



Ingredients

- 1 liter stock, chicken
- 1 onion, small, dry
- 3 tablespoon(s) olive oil
- 200 g rice for risotto
- 200 g white wine
- 50 g truffle, black, thinly sliced
- 50 g parmesan cheese, grated
- 50 g butter
- salt
- pepper

To serve

- truffle, thinly sliced
- parmesan cheese, flakes
- 1 tablespoon(s) parsley

Method

- Heat the stock over low heat.
- Finely chop the onion.
- Place a medium sized pot over low heat and add the olive oil and onion.
- Sauté until it softens and becomes slightly golden.
- Wash the rice well and add it to the pot. Sauté until it shines.
- Add the wine and stir until it evaporates.
- Add the stock gradually in small batches. The heat should be low and each batch should be completely absorbed before adding the next.
- It will take about 20 minutes for the rice to cook.
- You may need to add a little more stock according to the size of the pot and how high the heat is.
- Last add the truffle.
- Remove from heat and add the cheese and butter.
- Stir until completely incorporated.
- Taste the risotto and season it with salt and pepper if necessary.
- Serve on heated plates and garnish with truffle flakes, parmesan flakes and finely chopped parsley.

Διατροφικός πίνακας

Nutrition information per portion

688 Calories (kcal)	30.0 Total Fat (g)	18.0 Saturated Fat (g)	80.0 Total Carbs (g)
34%	43%	90%	31%
2.9 Sugars (g)	20.0 Protein (g)	4.0 Fibre (g)	2.3 Sodium (g)
3%	40%	16%	38%