



M A U R I G I

Recipes
from home
and friends

From Vittorio
who, with his usual
fondness, revealed to us
a precious recipe from
his home in Trapani

"Risotto della Signora Letizia"

Signora Letizia's risotto

1 kg. of rice; two litres of meat broth: lean meat, chest and bones of beef; Parmesan; Montasio; Fontina; truffle; butter, cinnamon, nutmeg, cloves, salt and pepper

Get a pot of strong beef broth made with lean meat, chest and bones of beef; begin making the risotto with butter and at two thirds of the cooking add parmesan cheese, slices of fontina, montasio and a teaspoon of spices (black pepper, cinnamon, nutmeg, cloves).

While the risotto is still cooking prepare a cheese sauce.

When the rice is cooked, place it into a bowl and after a few minutes pour the cheese sauce, some meat sauce and truffle chips over it.

Wine: Terre di Ottavia



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