



RISOTTO

with bitto cheese and bresaola

RISOTTO



Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients

- 380g of risotto carnaroli
- 2 Tablespoons of extra virgin olive oil
- 1 Glass of white wine
- 150g Bresaola cut in small cubes
- 150g Bitto cheese cut in small cubes
- 50g Butter
- Salt and pepper to season
- 1.5L of vegetable or beef stock
- 1/2 Onion chopped

1. Fry the onion with the olive oil in a large pot.

2. Add the risotto and mix for a couple of minutes. Make sure the risotto gets nice and hot then add the wine, let it evaporate and absorb.

3. Start to add the stock and cook the risotto. Keep the risotto always quite wet like a soft porridge. After 18 minutes add the bresaola, bitto cheese and the butter.

4. Whisk until the cheese has melted then season with salt and pepper then serve.

Buon Appetito!

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