

FIRST COURSE

# Prosecco Risotto

A recipe to bring the unmistakable aroma of Prosecco into your kitchen while reinventing one of the most traditional Italian dishes: the risotto.



Difficulty  
**Medium**



Prep Time  
**30 minutes**



Cooking Time  
**1 hour**



Servings  
**6 people**

## INGREDIENTS

The secret to preparing an excellent Prosecco risotto is a prudent choice of ingredients. To prepare this recipe for six people you will need:

- 2  $\frac{1}{4}$  cups of Vialone Nano rice, or Carnaroli rice, the most appropriate types of rice for making a risotto
- 3  $\frac{1}{2}$  cups of vegetable broth
- $\frac{1}{4}$  cup of freshly grated Parmesan cheese
- $\frac{3}{4}$  cup of Prosecco
- 1 white onion
- 2 oz. butter
- Salt, pepper, and olive oil to taste

## PROSECCO RISOTTO PREPARATION: HOMEMADE BROTH

For a recipe that is homemade in its entirety, it is recommended to make your own broth from scratch. While the cooking time is quite lengthy, the preparation is simple and requires few ingredients. A savory homemade broth should be left to simmer for at least an hour. However, if you are able to dedicate the necessary time, it will certainly be worth it in the end as the final dish will be enriched with the authentic flavor of a real Italian risotto.

How to make a homemade vegetable broth? You will need:

- 8 cups of water
- 3 or 4 carrots
- 2 tomatoes
- $\frac{1}{2}$  cup celery
- 2 ounces of butter
- 1 yellow onion
- Salt and pepper to taste



The process is simple and begins by prepping the vegetables, carefully washing and peeling them before cutting them into medium-large pieces. Next, place the vegetables in a large pot, add the desired amount of salt and pepper and the eight cups of water. Turn on the burner to medium heat and bring the ingredients to a boil. Once boiling, turn down to low heat and leave the pot to simmer for approximately an hour. Once the cooking time has passed and the vegetables have softened, it is time to filter the broth. Remove the vegetables from the broth with the help of a sieve, putting them aside as they will be used in the next steps of the risotto.

## PROSECCO RISOTTO RECIPE: COMPLETE DIRECTIONS

After having gathered the ingredients, move on to the simple steps to follow to prepare a perfect Prosecco risotto.

- 1** Begin by preparing a homemade broth. This can be done in advance and set aside (following this recipe there are detailed instructions on how to make your own broth).



- 2** The next step is sautéing the onion. Peel and dice the onion before placing it into a skillet with a dash of olive oil and approximately an ounce of butter. Brown to perfection.



- 3** Add the rice to the onions. The first cooking phase calls for lightly toasting the rice. To do so, it is necessary to increase the heat for a few seconds, stirring the rice. The rice grains will appear slightly glossy when the ideal level of toasting has been achieved.



- 4** It is time for the star of the show, the Prosecco. Pour the sparkling wine onto the rice and continue cooking, reducing the temperature to low heat.



- 5** Wait until the Prosecco has evaporated completely before adding salt and pepper to taste.



- 6** Next, add the previously prepared broth. The key is to add the broth ladle by ladle, waiting to make sure the rice gradually absorbs the broth before adding another. For a rich and flavorful risotto, 8 cups of broth should be enough. The final step consists in adding the extra creaminess typical of an Italian risotto. Turn off the heat and add the other ounce of butter and the grated Parmesan cheese, stirring until the risotto becomes dense and creamy.



THE PROSECCO RISOTTO IS READY TO BE SERVED. BEST GARNISHED WITH A FRESH GLASS OF CIPRIANI PROSECCO DOC BRUT.