CELERIAC AND PROVOLA RISOTTO

Categoria: First Courses **Tempo di preparazione:** 20 minutes **Difficoltà:** facile

Ingredienti per 4

- 200 g celeriac, peeled
- 400 g smoked provola or scamorza, diced
- leek, as needed
- 2 shallots
- vegetable stock, as needed
- extra virgin olive oil, as needed
- 320 g Vialone nano rice
- 1 glass of dry white wine
- hard cheese for grating (e.g., pecorino romano), to taste

Celeriac, the flavourful root of the celery plant, is very versatile. Try it in this delicious risotto.

Difficulty: **easy**
Cost**: low**
Preparation time**: 20 minutes (**and the time needed to make the vegetable stock)
Serves: **4**

Method

Peel the celeriac and remove any hard parts (to get 2oo g). Chop coarsely.

Bring the vegetable stock to the boil. Chop finely the leek and shallots and sauté gently in extra virgin olive oil. Add the celeriac, salt lightly and add the vegetable stock. Cook until tender.

Take a deep-frying pan for the risotto, add a drizzle of oil, add the rice, toast and then add the white wine. Let the white wine evaporate, then add the celeriac and the vegetable stock, slowly, as the rice absorbs the liquid, until the rice is done. Taste for salt. Turn off

the heat, add the smoked provola and mix carefully until creamy.

Serve with a sprinkling of grated cheese. Enjoy!