



PARSLEY RISOTTO

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



Ingredienti per 4

For the vegetable stock:

- 2 onions, chopped
- 1 potato, chopped
- 1 carrot, chopped
- 1 stalk celery, chopped
- extra virgin olive oil, as needed

For the risotto:

- 300 g Vialone nano rice
- salt, to taste
- 50 g butter
- 100 g grated pecorino cheese
- pepper, to taste
- a bunch of fresh parsley

We usually think of parsley as a garnish, but it has a lovely taste and freshness of its own, especially in this vegetarian risotto.

Difficulty: **very easy**

Cost: **low**

Preparation time: **20 minutes** (and the time to make the vegetable stock)

Serves: **4**

Method

Make a litre of vegetable stock with one onion, the celery stalk, the potato and the carrot in a pan of water.

Meanwhile, sauté the remaining onion in a drizzle of extra virgin olive oil until softened. Add the rice and stir continuously until the grains become a little translucent, taking care that they do not stick. Next, add 2 ladles of stock and stir frequently so the rice slowly absorbs the stock as it cooks. Add more stock as you need it until the rice is cooked. Season with salt and remove from the heat. Add the butter, grated pecorino and a little pepper and stir in so the risotto is creamy.

In the meantime, while the risotto is cooking, chop all the parsley very finely. Add the chopped parsley to the creamy risotto. Mix carefully so that the risotto is moist yet solid, dense yet creamy with a “wave” effect; if necessary, add a little more stock so it is the right consistency.

Serve right away. Enjoy!

