



# Strawberry and Balsamic Glaze Risotto

*MAKES:4*

*PREPARATION TIME:45 minutes*

*COOK TIME:35 minutes*

## **INGREDIENTS:**

- 6 cups water
- 1 celery stalk
- 1 onion, peeled
- 1 carrot, peeled
- 70g. butter
- $\frac{3}{4}$  lb Carnaroli rice
- $\frac{1}{2}$  cup sparkling white wine
- 7 strawberries
- 600g. grated Parmigiano Reggiano cheese
- Filippo Berio Classic Balsamic Glaze
- Salt for seasoning

## **METHOD:**

Wash the carrot and celery stalk; halve the onion. Place them in a pot and cover with cold water, heat and bring to a boil. Cook broth for 20 to 30 minutes (from boiling point), then season with salt.

To prepare the risotto, carefully wash the strawberries and remove the leaves. Set aside 2-3 berries for garnish, dice the rest.

Heat  $\frac{1}{3}$  of the butter in a saucepan over medium heat. Finely chop the other half of the onion and add it to the pot, stirring occasionally until the onion is golden but not brown. Add the rice, stir and toast until it has absorbed the butter and is almost transparent.

Add the wine and stir until it has almost evaporated. Then add the broth, a couple ladlefuls at a time, and wait for it to almost evaporate before adding more.

After 12 - 13 minutes, stir in the chopped strawberries. Continue to cook the risotto by adding more broth until done, about another 4 or 5 minutes. Taste the rice for flavor and doneness, and if necessary, add more salt.

As soon as the rice is "al dente" remove it from the heat. Mount the rice by stirring in the grated Parmigiano Reggiano cheese and the remaining butter. Serve in shallow bowls garnished with finely diced or sliced strawberries and drizzled with Filippo Berio Classic Balsamic Glaze.

**Cook it with: Olio extra vergine di oliva Fruttato**