

Champagne risotto *(Pasta & rice main dishes)*



Preparation

Fry the onion in a saucepan with a little oil. Add the rice a to the pan and fry in the oil and onion for a few seconds. Add the champagne and, once absorbed, add water. Gradually continue cooking, adding more hot water only when the previous quantity has evaporated. Add a pinch of salt. Once cooked al dente, turn off the heat and stir in the butter and then the parmesan cheese.

Tips

You don't like Champagne and want to savour the unique taste of an Italian sparkling wine instead? Try using a prosecco.

Trivia

Do you want to pair some drinking wine with your risotto? Then uncork a nice dry white such as a Sauvignon or Müller Thurgau.

Information

Preparation 20 minutes

Total Time 20 minutes

Serves X Serves 1 person

Level of difficulty Easy

la terra di Puglia



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Ingredients

Vialone rice 150 grams

Champagne 250 millilitres

Onions 30 grams

Salt

Water

Butter

Parmesan