

Courgette and stracciatella cheese risotto *(Pasta & rice main dishes)*



Preparation

Chop the onion and fry in a little extra virgin olive oil. Add the diced courgette; after 5 minutes add the courgette flowers having removed their stems and pistils. When the flowers are cooked, add the rice. Continue frying, add the white wine, let it evaporate and then continue cooking with the vegetable stock until done. Adjust the salt. Whisk in a generous spoonful of stracciatella cheese. Serve with a topping of some more stracciatella.

Tips

When you've whisked in the cheese, leave the risotto for a couple of minutes so that it stabilizes and becomes even more creamy and irresistible!

Trivia

One can buy Puglian stracciatella on its own, but it is also part of burrata.

Information

Preparation 20 minutes

Total Time 15 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Rice 300 grams

Courgettes 400 grams

Courgette flowers 6 units

Onions (A small piece of onion or spring onion)

Extra virgin olive oil

White wine

Cheese (50g of Puglian stracciatella cheese)

Vegetable stock