

Venetian risotto *(Pasta & rice main dishes)*



Preparation

Prepare some chopped onion and celery and let them soften in a little oil. Add a tablespoon of tomato sauce. Add the rice and stir well in the hot oil for a minute or two. Cook until done with the stock, adding a little at a time. Adjust the salt. Whisk in the butter and Parmesan cheese. Make sure the risotto forms a good 'wave' when stirred. Taste and serve.

Tips

The best onion for success in making this risotto is a white one; regarding the celery, you should take a stalk from the heart of the vegetable as this will be more delicate and tender!

Trivia

Often, when you hear of Venetian risotto, you imagine that this is risotto with peas (the famous rice and peas), or perhaps you think it's a seafood risotto. But that would be wrong: the one we give here is the original Venetian risotto, with celery and a little tomato.

Information

Preparation 14 minutes

Total Time 14 minutes

Serves X Serves 2 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Vialone rice 150 grams

Celery (1 celery stick)

Onions (1 small white onion)

Passata (1 tablespoon of tomato sauce)

Salt (As much as you need)

Stock (As much as you need)

Butter (To taste, to stir in at the end)

Parmesan (To taste, to stir in at the end)