

il Boschetto®

Maremma Toscana

RISOTTO



Authentic Italian Risottos ready in few minutes. Inspired by traditional cuisine made to bring taste, flavour and health to the table. Rice and high-quality natural dried ingredients, with no preservatives, no glutamate, no hydrogenated fats, to keep nutritional and organoleptic properties unaltered.

FLAVORS

- **FOUR CHEESES**
- **ASPARAGUS**
- **PORCINI MUSHROOMS**
- **ORTOLANO**

CHEF'S PICK

A traditional product resulting from the combination of 100% Italian Arborio Rice and dried strictly selected natural ingredients. For an optimal preparation of the dish, melt a knob of butter or a tablespoon of extra virgin olive oil in a pan, pour the risotto and toast it for 1-2 minutes. Then add a ½ cup of white wine and stir until evaporated. Cook for 15-18 minutes, stirring and adding small amounts of broth during cooking if needed. Serve hot and sprinkle with Parmigiano Reggiano to taste.

DESCRIPTION

FOUR CHEESES: 100% Italian Arborio rice with four cheese, herbs and spices.

ASPARAGUS: 100% Italian Arborio rice with asparagus, herbs and spices

PORCINI MUSHROOMS: 100% Italian Arborio rice with porcini mushrooms, herbs and spices.

ORTOLANO: 100% Italian Arborio rice with vegetable mix, herbs and spices.

RISOTTO



Authentic Italian Risottos ready in few minutes. Inspired by traditional cuisine made to bring taste, flavour and health to the table. Rice and high-quality natural dried ingredients, with no preservatives, no glutamate, no hydrogenated fats, to keep nutritional and organoleptic properties unaltered.

FLAVORS

- TOMATO & BASIL
- TRUFFLE
- SAFFRON

CHEF'S PICK

A traditional product resulting from the combination of 100% Italian Arborio Rice and dried strictly selected natural ingredients. For an optimal preparation of the dish, melt a knob of butter or a tablespoon of extra virgin olive oil in a pan, pour the risotto and toast it for 1-2 minutes. Then add a ½ cup of white wine and stir until evaporated. Cook for 15-18 minutes, stirring and adding small amounts of broth during cooking if needed. Serve hot and sprinkle with Parmigiano Reggiano to taste.

DESCRIPTION

TOMATO & BASIL: 100% Italian Arborio rice with tomato and basil.

TRUFFLE: 100% Italian Arborio rice with black truffle, herbs and spices.

SAFFRON: 100% Italian Arborio rice with saffron, cheese and onion.