

RISOTTO FARM



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

- ASPARAGUS
- PORCINI MUSHROOMS
- ORTOLANO
- TOMATO & BASIL
- TRUFFLE

CHEF'S PICK

A traditional product resulting from the combination of 100% 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

ASPARAGUS: arborio rice with asparagus, herbs and spices.

PORCINI MUSHROOMS: arborio rice with porcini mushrooms, herbs and spices.

ORTOLANO: arborio rice with vegetable mix, herbs and spices.

TOMATO & BASIL: arborio rice with tomato and basil.

TRUFFLE: arborio rice with black truffle, herbs and spices.