AMARONE RISOTTO

The Amarone risotto is a tribute to Valpolicella, where the intense flavors of this great wine blend with the creaminess of the rice, making it perfect for Sunday lunch and celebrating the culinary excellence of the region.

INGREDIENTS

(SERVES 8)

700 g Carnaroli
or Vialone Nano rice
1 liter Amarone wine
150 g butter
100 g Parmigiano
Reggiano cheese
Vegetable broth
Salt

PREPARATION

In a saucepan, toast the rice with 10 grams of butter.
Heat the Amarone separately and add it to the toasted rice once it reaches a boil. Allow the rice to absorb the wine while continuing to stir with a wooden spoon, adding vegetable broth to complete the cooking.
Once cooked (about 16-18 minutes), remove from heat and stir in the remaining butter and Parmigiano.
Serve hot.

WINE PAIRING

Tommasi Ripasso Valpolicella Classico Superiore DOC
Tommasi Amarone della Valpolicella Classico DOCG
Tommasi Ca' Florian Amarone della Valpolicella Classico Riserva DOCG