

RISOTTO WITH LEEK AND MONTASIO



Tipo di Montasio: Stagionato (più di 10 mesi), Fresco (da 60 a 120 giorni)

Portata: Primo Piatto

Tempo di preparazione: Un'ora

Difficoltà: Bassa

Ingredienti:

Ingredients for 4 persons

- 1 big leek or 2 small
- 200 g of rice
- 100 g of fresh Montasio
- 50 g of aged Montasio
- 4 dl of broth
- 50 g of butter and
- ½ glass of white wine

Descrizione:

Slice leeks finely, put them in a pan and brown them with a little bit of butter and oil. Pour the rice in the pan, toast it, pour the white wine, allow it to evaporate and carry on cooking adding broth-slowly-and stirring. Once it is ready, remove from heat, add Montasio, both the fresh and aged one, add butter, stir until fluffy and melted fresh Montasio blends with rice.