

**THE RECIPE**

## Treviso radicchio risotto

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**CULTURE**

10\_01\_2022



### **TREVISO RADICCHIO RISOTTO ----**

This is a dish that already existed in Giorgione's time and was very popular in Castelfranco and the Treviso area.

**Ingredients (serves 4):**

*320g Carnaroli rice*

*200g of red radicchio from Treviso (keep a few leaves for garnish)*

*30g Parmigiano Reggiano cut into pieces*

*40g shallot, cut into small pieces*

*40g extra-virgin olive oil*

*10g butter*

*150g red wine such as Valpolicella*

*80cl hot vegetable stock*

*Salt*

**Preparation**

Heat the oil in a frying pan, add the shallot and cook for one minute.

Add the rice and continue cooking for another minute. Add the red wine and let it evaporate.

Cover the rice with the stock and continue cooking for about 15 minutes

Halfway through cooking, add the radicchio. At the end add the butter and Parmesan cheese and garnish with a few radicchio leaves. Serve piping hot.