

RISOTTO WITH LIME, AGED PARMIGIANO CHEESE AND PANFORTE POWDER

INGREDIENTS FOR 4 PEOPLE

250 g of Carnaroli or Vialone Nano rice
1 lt of broth
1 lime
70g of butter (or extravirgin olive oil)
50g of aged Parmesan or similar cheese
Marabissi Panforte powder to taste
glass of white wine preferably with citrus notes

PREPARATION

Toast the rice in a saucepan, add the white wine a little at a time and cook over low heat until it evaporates, repeatedly add some hot broth taking care that the rice remains covered by the broth. Grate a lime zest, squeeze the lime and add it to the risotto when it is almost ready together with the fresh butter and the seasoned parmesan or similar cheese. Serve your risotto with a sprinkle of panforte dust.

For the most intense flavor, you can add a blue cheese in the final phase of the creaming, which goes well with the taste of the panforte.

