

Risotto Al Pomodoro (Tomatoes Risotto)



Ingredients for 4 persons (good eater)

.. 500 gr. Riso vialone nano (for this risotto, I prefer Vialone Nano than Carnaroli)

.. 5/6 small tomatoes

... half pot of tomatoes puree

... a tea spoon of sugar

.. half onion

.. a butter nut (and also olio extra vergine d'oliva)

.. salt & pepper

.. broth (I use vegetable broth, but if you have ready you can also use meat broth)

.. Grana Padano

Preparation

1. Take the onion turns brown in butter (you can also use extra virgin olive oil, but use also a little butter is better). Add the rice so that flavor. Stir well and add the tomatoes.
2. Now add the broth, the first time add a lot to cover the rice, but do not let itself be consumed. You should continue to stir until almost completely absorb (I recommend: stirring constantly with a wooden spoon and clockwise), then add it just enough for cooking, taking care that the rice does not stick on the bottom or it does not dry too.
3. Taste the rice for salt (possibly add your own) but ,since we "cream" with the parmesan cheese, do not overdo it. Add the tomatoes puree and a tea spoon of sugar (to lessen the acidity from tomatoes). The cooking of the rise takes 15 minutes, but it could usually arrive until 18. Try it during cooking and you decide the best time for you.
4. When you think it is ready, turn off the heat, add a butter's nut and Grana Padano DOP. Let stir and cover with a lid few minutes. Stir well before serving. On the table, for fans of Grana Padano cheese like me, there will be it to add to your taste.



La calle se llenó de tomates,
mediodia, verano, la luz
se parte en dos mitades
de tomate, corre por las calles
el jugo...."

◊de al Pomodoro di Pablo Neruda