



Elvea, festa all'italiana

Risotto from Sardinia



Ingredients for 6 Persons

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|---------------|-------------------------|
| 8 dl | stock |
| 1 | onion |
| 6 tablespoons | olive oil |
| 300 g | (lean) ground meat |
| 300 g | risotto rice |
| 690 g | ELVEA Passata Soffritto |
| 1 tablespoon | saffron |
| 2 tablespoons | butter |
| 60 g | pecorino |
| | pepper |
| | salt |

Preparation

- Heat the stock to just below the boiling point.
- Peel, chop the onion and stir in the oil.
- Add the meat and let it cook with constant stirring.
- Add the rice and the wine and let it cook for 2 minutes.
- Add the saffron and the Passata and reduce it to a low heat.
- Then add the stock, scoop by scoop, constantly stirring, until the rice is tender.
- Remove the pan from the heat, stir in the butter and finish with the grated pecorino.

