



Elvea, festa all'italiana

Risotto from Sardinia



Ingredients for 6 Persons

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.

