



RISOTTO CON LE ZUCCHINE (Zucchini Risotto)

Ingredients:

- 350 gr rice
- 50 gr butter
- 2lt. hot broth
- 1 onion
- 2 zucchinis
- salt & pepper
- parmesan cheese
- white wine
- extra virgin olive oil

Directions:

Chop the onion finely, colour lightly in a saucepan with 30g of extra virgin olive oil. Once it starts to colour add 1 zucchini cut in long slice, stir for a few minutes, then add rice and then wine. Once the wine has evaporated add broth to the rice a little at a time and stir until the rice is cooked.

Add the broth to the rice a little at a time and stir together with the chopped zucchini. When it's nearly cooked salt, pepper, the grated parmesan and butter, stir well and serve.