

Radicchio & chestnuts risotto



For 

Ingredients

180 g arborio rice
2 cups vegetable broth (400 ml)
1/2 small onion
1 handful of leaves of radicchio
100 g of boiled chestnuts
40 g parmesan cheese
salt and extra virgin olive oil

Method

Put oil in a pan and finely chopped onion, add the radicchio, cut into strips and cook for 5-6 minutes, then add rice and fry for 1-2 minutes. Add the hot vegetable broth, salt, close the lid and cook over low heat for 12-15 minutes. Halfway through cooking, add the chestnuts coarsely chopped, cover and finish cooking, then add the parmesan cheese and stir until all ingredients are well blended. Serve immediately.