



The Recipes of Botticino

Risotto al Botticino DOC (Rice with Botticino DOC)

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Ingredients for 4 people

Carnaroli rice 300 gr
lt.0,5 Botticino DOC Wine Tenuta Bettina
Chopped onion gr.50
200 gr fresh sausage
lt.1 veal broth
100 gr fresh cheese (formaggella)
gr.50 Grana Padano
cl.5 Extra virgin olive oil

Procedure:

In a saucepan, brown the sausage making grainy and, when well browned, put it in a colander, so that drains excess fat.
Separately, in a small pan, toast to half of the onion with a tablespoon of olive oil and then add the sausage meat, sprinkle with half the wine and cook over low heat until it becomes thick and creamy.
Meanwhile, in an 'another pot, brown the rest of the onion, add the rice and toast it, then soak with the rest of Botticino DOC, let it evaporate, and pour the boiling broth.
When almost cooked, add to the risotto formaggella fresh diced, mixed to dissolve into the whole.
When the risotto is cooked, remove from heat, add the grated parmesan and a knob of butter, stir well and arrange on plates, put the sauce in the center of sausage and serve immediately

Recommended wine: **BOTTICINO DOC TENUTA BETTINA**

This is an excellent robust wine, boasting a rich winy aroma and a ruby-red color with purplish-blue reflections. It is produced in a hilly area that is protected from cold northern air currents, so as to create a particularly favorable climate. The land is clayey with a predominance of limestone, and it is located at an altitude of about 200 – 300 meters above sea level; thanks to excellent sun exposure to the south-east, complete polyphenolic ripening with notable sugar development is observed
It is served at a temperature of 18-20 degrees Celsius, making sure to uncork the bottle at least two hours before serving. It is a wine for all meals, suitable for roasts, braised meats, red meats in general, cold cuts and flavorful cheeses.

