



## risotto rosso alla piemontese

PIEMONTESE RED RISOTTO

30 minutes | 4 servings

- ½ cup** finely chopped onion
- 3 tablespoons** unsalted butter
- Fine sea salt**
- 1½ cups** Arborio or Carnaroli rice
- ½ cup** dry white wine
- 4 cups** lower sodium beef broth
- 1½ tablespoons** tomato paste, preferably double concentrate
- 2 cups** freshly grated Parmigiano-Reggiano or Grana Padano cheese

In a large saucepan, combine onion, 1½ tablespoons butter and ¼ teaspoon salt; cook over medium-low heat, stirring occasionally, until onion is softened, about 7 minutes.

Add rice, increase heat

to medium-high, and cook, stirring frequently, until rice is translucent, about 4 minutes. Add wine, reduce heat to medium-low and cook until liquid is mostly evaporated, then add about ½ cup broth. Cook, stirring constantly, until broth is mostly absorbed. Continue adding broth in ½ cupfuls, stirring constantly, and allowing each addition to mostly absorb before adding the next, for 2 more additions, then stir in tomato paste. Continue adding broth in ½ cupfuls until rice is tender yet firm to the bite (you may have broth left over).

Remove risotto from heat. Stir in remaining 1½ tablespoons butter and cheese; then cover saucepan and let risotto rest 5 minutes. Adjust seasoning and serve immediately, drizzled with juices from veal meatballs (above), if making.

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