Risotto – basic preparation

Recipe by V-ZUG Ltd.



Preparation	15 Mins
Cooking time	30 Mins
Portions	4
Appliance	CombiSteamer V4000 45 from 2021

The right technique makes risotto the ideal base for a wide variety of dishes, from classic to creative. And it is really easy to make in the steamer.

Ingredients

200 ml vegetable bouillon

50 ml white wine

200 g risotto rice

1 shallot, finely chopped

200 ml vegetable bouillon

Some salt

Some pepper

50 g butter

50 g Parmesan, grated

Preparation

Mix the bouillon and all the ingredients up to and including the salt in an ovenproof dish. Place the dish on a perforated stainless steel tray. Next to it stand a second ovenproof vessel with the vegetable bouillon. Put the tray into the cold cooking space and cook at 100 °C for about 15 minutes using the steam mode. Stir the risotto and continue to cook for about another 15 minutes. Stir about ¾ of the hot vegetable bouillon, the butter and the Parmesan through the risotto. Add as much of the remaining bouillon to the risotto as required to achieve the desired consistency.

Steaming 100 °C for 15 Mins

Stir

Steaming 100 °C for 15 Mins

Accessories

2-litre ovenproof dish

500-millilitre ovenproof vessel

Perforated cooking tray

Additional information

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