



# 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  $\frac{3}{4}$  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**





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## Accessories

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2-litre ovenproof dish

500-millilitre ovenproof vessel

Perforated cooking tray

