

Download Risotto Recipes Classic Northern Italy

Risotto (/ r ? ? z ? t o ? /, Italian: or, from riso meaning "rice") is a northern Italian rice dish cooked with broth until it reaches a creamy consistency. Risotto, is an Italian specialty that is in fact the dominant staple in some northern regions, where it is often preferred over pasta. Cultivated in Lombardy, Piedmonte, and the Veneto, risotto can be traced as far back as the eleventh century, when the short grain we know as risotto today was. While Salvatore hails from the southern Italian region of Basilicata—and risotto is a tradition born in the northern Italian provinces of Lombardy and Piedmont—like most Italians, his earliest ... This creamy Parmesan Risotto is perfect as a first course or side dish. Serve it along side a pan-seared steak, add scallops, or toss in mushrooms to make this a delicious meal., Risotto Recipes Classic Northern Italy.

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