

Risotto with Castelmagno and Hazelnuts



INGREDIENTS

(4 portions)

350 gr Carnaroli rice
Vegetable broth q.s.
[Castelmagno DOP](#)
100 g hazelnut
1 shallot
60 g Butter
1/2 glass of white wine
[Extra virgin olive oil](#)

Wine pairing suggestions



[Barbera d'Asti, l'Armangia](#)

Description

Risotto, Castelmagno and hazelnuts are three Piedmont delicacy found and appreciated all over the world, and this recipe put them all together to create a unique, delicious combination of flavours and to make it even more regional, replace the white wine with Barolo or a good nebbiolo for a unique recipe

Preparation

Grate the Castelmagno cheese and put it aside whilst roasting the hazelnuts in a nonstick pan or in the oven. When the nuts cool down, coarsely chop them.

Saut   the finely chopped shallots in a pan with extra virgin olive oil. Add the rice and roast it a little bit, deglaze then with white wine and let it absorb. Now start gradually adding the hot broth, continuously stirring. Halfway through the cooking process, add half of the grated Castelmagno, continue to stir adding broth with a ladle.

A couple of minutes before the rice is cooked, add the rest of the Castelmagno and cream the risotto with the butter, add the butter and cover the rice for a couple of minutes. The risotto is now ready, decorate with the toasted chopped nuts and serve.

If adding Barolo or Nebbiolo wine instead of a white wine, the risotto gets a reddish colour and the fruitiness of the wine becomes more apparent.