

Castelmagno and Hazelnuts Risotto



INGREDIENTS

(4 portions)

350 gr Carnaroli rice
Vegetable broth q.s.
100 g hazelnut
1 shallot
60 g Butter
1/2 glass of white wine
[Castelmagno, La Poiana](#)

Wine pairing suggestions



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

Description

Risotto, Castelmagno and hazelnuts are three Piedmont specialties, found and appreciated all over the world, and this Castelmagno and Hazelnuts Risotto recipe put them all together to create a unique, delicious dish and to make it even more regional, use a Barolo or a good nebbiolo when cooking the rice. If you don't feel like making a risotto from scratch, why not try our ready to cook risotti.

Preparation

Grate the Castelmagno cheese, as much as you like or at least 150gr, and put it aside whilst roasting the hazelnuts in a nonstick pan or in the oven. When the nuts cool down, coarsely chop them.

SautÃ© 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, 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 during the cooking process, the risotto will get a reddish colour with the fruitiness of the wine becoming more apparent on the taste.