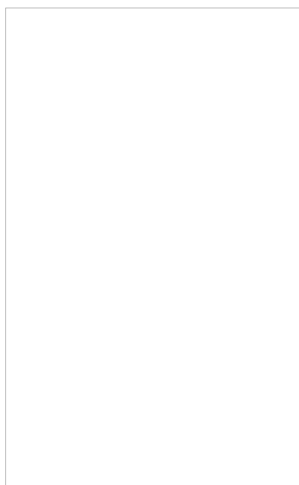


## Castelmagno and spinach risotto



### INGREDIENTS

(4 portions)

350 gr Carnaroli rice  
Vegetable broth q.s.  
50gr fresh spinach  
1 shallot  
60 g Butter  
1/2 glass of white wine  
[Castelmagno, La Poiana](#)

## Wine pairing suggestions



[Sauvignon Monferrato Bianco, l'Armangia](#)

## Description

Castelmagno and spinach risotto is another variation of the very famous Castelmagno risotto, where the freshness of spinach complement the richness of the cheese, this another delicious risotto recipe that can be made any day of the week. 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.

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. Start gradually adding the hot broth, continuously stirring. When there are a few minutes left for the rice to be "al dente", add half of the grated Castelmagno and the spinach, continuing to stir.

A couple of minutes before the rice is cooked, add the rest of the Castelmagno and continue to stir and cream the risotto with the butter, add the butter and cover the pan for a couple of minutes. The risotto is now ready, decorate with more freshly grated Castelmagno.