

Risotto al Pistacchio (Pistachio Risotto)

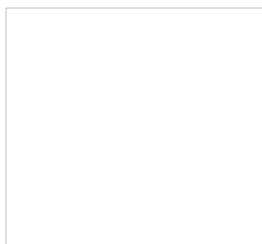
INGREDIENTS

(serves 4)



320 g (about 1 ½ cups)
carnaroli rice
80 g unsalted pistachios,
shelled and peeled (plus extra
for garnish)
1 small onion or shallot, finely
chopped
3 tablespoons extra virgin olive
oil
50 g butter
80 g grated Parmigiano
Reggiano (or Grana Padano)
100 ml dry white wine
About 1 ½–1.2 L vegetable
stock (kept hot)
Salt and freshly ground black
pepper, to taste
[Gentile di Chieti 3L EVOO](#),
[Oleificio Berardo](#)
[Parmigiano Reggiano, Belcanto](#)
[Carnaroli Rice, La Gemma](#)
[Aged Carnaroli Rice, La Gemma](#)

Wine pairing suggestions



[Donna Grazia, Gurrieri](#)

Description

Risotto al Pistacchio is a refined yet comforting dish that highlights the delicate sweetness of pistachios combined with the creaminess of the risotto. Elegant and versatile, it can be enjoyed as a vegetarian main or enriched with pancetta, speck, or seafood for a gourmet twist.

Preparation

Blanch pistachios in boiling water for 1 ½–2 minutes, then peel off the skins if not already peeled. Blend 2/3 of them into a fine paste with a splash of stock. Leave the rest chopped for garnish.

Heat olive oil in a large pan. Add the finely chopped onion and sauté until translucent. Add the rice and toast for 1 ½–2 minutes, stirring well until lightly translucent. Pour in the white wine and let it evaporate. Begin adding hot vegetable stock one ladle at a time, stirring frequently. Continue for

about 16â€“18 minutes until the rice is nearly al dente.

A few minutes before the rice is done, stir in the pistachio paste, mixing until creamy and evenly green.

Remove from the heat, stir in the butter and Parmigiano Reggiano. Adjust seasoning with salt and pepper. Let rest for 1â€“2 minutes covered.

Plate, garnished with chopped pistachios for crunch and color. Optionally, top with crispy pancetta, speck, or seared prawns.

Love this recipe? Skip the prep! Get our ready-to-cook version of [Pistachio Risotto](#) delivered - crafted with the finest ingredients for authentic flavor in minutes. Just cook & enjoy!