

## Risotto al Tartufo, Truffle Risotto

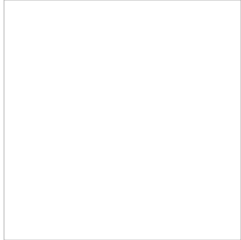
### INGREDIENTS

(serves 4)

320 g (about 1  
 ½ cups)  
 carnaroli rice  
 1 small onion or  
 shallot, finely  
 chopped  
 3 tablespoons  
 extra virgin olive  
 oil  
 50 g unsalted  
 butter  
 100 ml dry white  
 wine  
 About 1–1.2 L  
 vegetable or  
 chicken stock,  
 kept hot  
 50 g Parmigiano  
 Reggiano, grated  
 10–15 g fresh  
 black truffle (or  
 truffle  
 paste/cream, as  
 needed)  
 Salt and freshly  
 ground black  
 pepper, to taste  
 Optional: fresh  
 parsley for garnish  
[Multicultivar](#)  
[Harmonia EVOO,](#)  
[Frantoio Converso](#)  
[Black Truffle](#)  
[Carpaccio, Gran](#)  
[Cucina](#)  
[Parmigiano](#)  
[Reggiano, Belcanto](#)  
[Carnaroli Rice, La](#)  
[Gemma](#)  
[Aged Carnaroli](#)  
[Rice, La Gemma](#)



### Wine pairing suggestions



Canavese DOC Nebbiolo – Maura Nena, Luca Leggero

## Description

Risotto al Tartufo is a luxurious and aromatic Italian dish that showcases the unique, earthy flavor of truffles. Creamy and elegant, this risotto is perfect for special occasions or gourmet dinners, offering a sophisticated taste of Italy's finest ingredients.

## Preparation

Heat olive oil in a large pan and sauté the finely chopped onion until translucent. Add the rice and stir for 1–2 minutes until lightly translucent. Pour in the white wine and allow it to evaporate. Gradually add hot stock, one ladle at a time, stirring frequently, until the rice is al dente and creamy (16–18 minutes).

Off the heat, stir in butter, Parmigiano Reggiano, and finely grated or shaved truffle (or truffle paste) until well combined.

Plate, garnished with additional truffle shavings

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