Risotto with Bresc Pesto Verde and Parmigiano



Ingredients

10

- 1.5 kg risotto rice
- 5 shallots, finely chopped
- 5 litres vegetable stock
- 150 g Bresc Pesto Verde
- 250 g Parmesan cheese, shaved
- 60 g olive oil
- 125 g butter
- 10 cherry tomatoes and some basil for garnish

Preparation method

Fry the shallot in olive oil. Add the risotto rice and fry briefly. Gradually add the hot stock and keep stirring until the rice is cooked and creamy. Stir in 3/4 of the cheese and the pesto and butter. Garnish with the rest of the Parmesan, tomatoes and basil.

Used bresc products



Bresc Pesto verde 1000g



Bresc Pesto verde 450g

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