



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Risotto

Rizotto



1+ 1/2 cups rice
2 medium onions
4 tbsp olive oil
1 tbsp butter
1/6 cup grape vinegar
1 tsp salt
5 cups broth

For Upper Side:
1 cup grated kasar cheese
1 tsp butter

- # Put the olive oil and butter into a medium deep pot, and make them hot over medium heat. Then add finely chopped onion in it. Fry it until the onion softens.
- # Add the washed rice into the pot without resting it in water. Roast it for about 5 minutes.
- # Add 2 cups hot broth, vinegar and salt into the mixture. Cook it until the broth evaporates over low-medium heat by stirring constantly.
- # When the rice soaks the broth add the remaining 2 cups broth in it. Stir the mixture time to time to make the mixture soaks the broth.
- # Finally add the remaining 1 cup hot broth into the mixture. Cook the pilaf until the rice loses its shape. (Cooking time of risotto, is longer than the other pilafs.)
- # Add the grated kasar cheese and 1 tsp butter into the pilaf just before removing it from the stove. Remove it from the stove and stir.
- # Risotto may be served with some grated kashar cheese just after removing the pilaf from the stove.

Note: Risotto, incident to Italy, is also called as Milan Style Porridge. Parmesan cheese is used instead of kasar cheese in original recipe.