

## Risotto con Fragole e Prosecco



### Ingredients:

- Carrots, onions and celery
- Not too much shallots
- Rice
- Prosecco
- Strawberries
- Stracchino and butter

### Directions:

- Prepare the broth (carrots, onions and celery);
- Slightly fry some shallot in a pot;
- Toast the rice with the shallots until it browns a bit;
- Pour some prosecco and let it evaporate;
- Slowly add the broth to the rice, always let it incorporate before adding more;
- Stir often and gently;
- Around 5/6 minutes before the rice is cooked, add the diced strawberries;
- When cooked, move the pot off the heat and mix in the right amount of stracchino, butter and a touch of prosecco;
- Enjoy.