

Minestra di Riso con Castagne

(Chestnut soup with Rice)

(Serves 4)

Ingredients:

200 gr. or 7 oz.	chestnuts; roasted, peeled and coarsely chopped
4 Tbsp.	onions, finely chopped
120 gr. or 4.5 oz.	arborio rice
2 Lt. or 8 cups	vegetable broth
2 Tbsp.	parsley, chopped
4+4 Tbsp.	Evo
	Salt and pepper

Method:

1. In a medium sized pot over medium high heat, add 4 tablespoons of **Evo** and the chopped onions.
2. As the onions begin to fry continue to cook for 3-4 minutes until translucent.
3. Add the chestnuts and sauté for 5 minutes, then add the vegetable broth and bring to a boil.
4. Boil for approximately 10 minutes. Add the rice, parsley, salt and pepper.
5. Reduce heat to a simmer and cook until the rice is soft, about 18 minutes.
6. Close heat and let rest for 15 minutes before serving.
7. **To serve**, drizzle each serving with some **Evo** and serve.

EVOO = Extra Virgin Olive Oil

Chef; Gianni Ceschia

Culinary Studio

91 Friuli Crt.Un #13

Woodbridge, Ont.