

Robiola and Crispy Speck Risotto

Yield: 6 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-speck-recipe>

Ingredients:

- 2 cups carnaroli fine rice, not parboiled
- 4 cups vegetable broth
- 1 yellow onion very finely chopped
- 3 tablespoons butter
- 1/2 cup dry white wine
- 3/4 cup cheese Robiola, rind removed
- 6 slices speck
- 1 tablespoon extra-virgin olive oil
- black pepper
- salt

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 58 grams
3. Cholesterol: 30 milligrams
4. Fat: 13 grams
5. Fiber: 3 grams
6. Protein: 9 grams
7. SaturatedFat: 7 grams
8. Sodium: 890 milligrams
9. Sugar: 3 grams

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