

## Silver Tips Risotto



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- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
The Chefs and the Tea Maker - 2014

### Used Teas



t-Series Ceylon Silver Tips White Tea

### Ingredients

#### Silver Tips risotto

- 200g of Carnaroli rice
- 1 litre of chicken consommé
- 50g of Dilmah Ceylon Silver Tips white tea
- 70g of Parmesan

- 40g butter
- White wine

## Methods and Directions

### Silver Tips risotto

- Add 40g of white tea into the chicken consommé and let it infuse for about 30 minutes.
- In a deep frying pan, add some butter.
- When melted, add the rice and toast it.
- Add some white wine and reduce it, add the chicken consommé infused with the white tea.
- Add salt.
- Cook it for about 15 minutes, gradually adding consommé time to time, in order to keep the rice moist at all time.
- Now add remaining white tea.
- Cook for another 3 minutes then add the butter and Parmesan and whisk until creamy.
- Serve immediately.