

1.Product name: Palmier Risotto Rice

2.Product description: Medium Grain Arborio Rice

## 3. Nutrition information: (per 100 g uncooked rice)

Energy (KJ / Kcal)	1571 / 375,3
Proteins (g)	8,9
Carbohydrates (g)	89,76
* of which Sugars (g)	0,3
Fat (g)	0,35
* of which Saturates (g)	0,1
Salt (g)	0,01

## 4. Cooking instructions:

Ingredients for 4 persons:

350 g of Palmier Risotto Rice, 1 litre of chicken of vegetable stock, 1 medium sized onion thinly sliced and cubed, 40 g of butter, 1 glass of dry white wine, freshly sliced parmesan cheese and any other ingredients at your will.

- 1.Add the butter and fry the onion in a thick deep saucepan until it becomes brownish of colour, add the rice and stir until it becomes transparent.
- 2. Add the wine until has been absorbed. Add a little bit of the stock and let it simmer on a medium heat.
- 3. Add the stock at a regular interval and keep stirring for about 18 minutes after which the rice will be cooked.
- 4. Add the parmesan cheese and or any other ingredients at your will, stir once more cover the pan let it rest for 2 minutes and serve.

Allow:

50 g per person as side dish 60 g per person as main course

5. Product suitable for:	Ovo-lacto-Vegetarian	Vegan	Diabetic

Lacto-vegetarian Halal Vegetarian Kosher

**<u>6. Allergens:</u>** The rice to be free of any known allergens.

7. Sizes available: 1 KG, 5 KG, 1000 KG - STORE IN A COOL DRY PLACE







1 KG 5 KG

1000 KG