



# Risotto – basic preparation

Recipe by V-ZUG Ltd.



|              |                                 |
|--------------|---------------------------------|
| Preparation  | 15 Mins                         |
| Cooking time | 30 Mins                         |
| Portions     | 4                               |
| Appliance    | CombiSteamer V4000 45 from 2021 |

The right technique makes risotto the ideal base for a wide variety of dishes, from classic to creative. And it is really easy to make in the steamer.

## Ingredients

200 ml vegetable bouillon  
50 ml white wine  
200 g risotto rice  
1 shallot, finely chopped  
200 ml vegetable bouillon  
Some salt  
Some pepper  
50 g butter  
50 g Parmesan, grated

## Preparation

Mix the bouillon and all the ingredients up to and including the salt in an ovenproof dish. Place the dish on a perforated stainless steel tray. Next to it stand a second ovenproof vessel with the vegetable bouillon. Put the tray into the cold cooking space and cook at 100 °C for about 15 minutes using the steam mode. Stir the risotto and continue to cook for about another 15 minutes. Stir about  $\frac{3}{4}$  of the hot vegetable bouillon, the butter and the Parmesan through the risotto. Add as much of the remaining bouillon to the risotto as required to achieve the desired consistency.

**Steaming 100 °C for 15 Mins**

**Stir**





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## Accessories

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2-litre ovenproof dish

500-millilitre ovenproof vessel

Perforated cooking tray

## Additional information

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