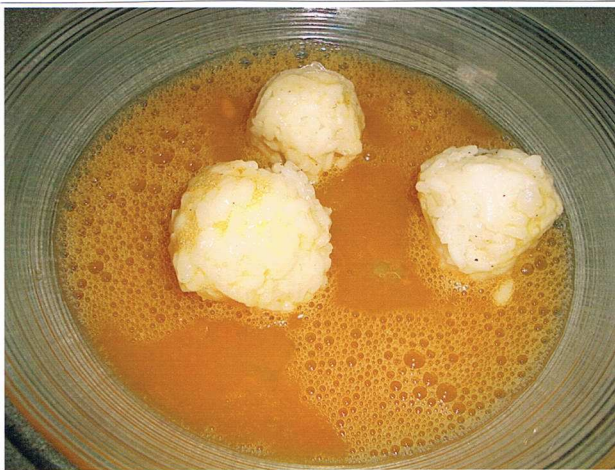


RISOTTO VARIATIONS

If you have leftover risotto:

- ⇒ Make small balls and coat them in beaten eggs and bread crumbs. Chill for 30 min. then fry until golden and crisp.



⇒ Beat enough eggs (depending on the quantity left) to fold into the risotto. Add more cheese, place it in a greased shallow casserole and bake it for about 1 hour at 350° F – 180° C until golden brown.



⇒ In a greased shallow casserole layer the risotto., beaten eggs ensuring that plenty go in between and parmesan cheese. bake for about 1 hour at 350° F – 180° C.

