

## **FIRST COURSES**

### Risotto with Seafood

#### **Ingredients for 4 people**

*320 g Carnaroli rice*  
*500 g Seafood (mussels, clams, cuttlefish)*  
*1 glass of Istrian Malvasia*  
*Fish broth to taste*  
*1 clove of garlic*  
*extra virgin olive oil, parsley*

#### **Preparation**

In a saucepan, brown the garlic with a drizzle of oil, add the seafood and the cuttlefish cut into strips.

Deglaze with half of the Malvasia and let it evaporate.

Pour in the rice, toast it for a couple of minutes, then add the remaining wine.  
Cook by gradually adding the boiling fish broth.

At the end of cooking, season with salt and stir in raw oil and chopped fresh parsley.