

Risotto with cuttlefish ink



Risotto al nero di seppia



Flavored risotto handcrafted ready in just 15 min. Tasty and genuine

Rating: Not Rated Yet

Price

Base price with tax 4,00 €

Sales price 4,00 €

Discount

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Manufacturer [Naturischia](#)

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### Description

Without preservatives, dyes and glutamate. Ready in just 15 minutes, it allows you to taste and offer a tasty and at the same time genuine dish.

INGREDIENTS: Precooked rice (treated with squid ink sauce), dried cuttlefish, leek, parsley, onion, spices.

Minimum guaranteed weight 290 gr.

### Preparation Tips (3 servings):

Pour a little extra virgin olive oil in a pan and let it become hot, add our risotto and turn it continuously to brown for 5 minutes. Apart from having prepared some broth with the classic nut so as to add it to the risotto as it is cooked, at least for 20 minutes. taste of salt and if you like add some Parmesan when cooked

### Reviews

There are yet no reviews for this product.