

# Risotto al limone

A pleasantly sharp acidity from lemon juice and perfumed lemon zest. Lovely. Use one or two lemons, depending on the size. Organic lemons can be tiny at times.

Make the **risotto** according to the basic recipe.

Finish by adding a little lemon juice and zest to taste. It should taste lemony and the acidity should be distinct, but not overpowering—you should be aiming for salty and creamy parmesan with just enough acidity.

4 servings

1 batch basic risotto recipe (see page 26)  
Finely grated zest of 1 lemon and  
squeezed juice

