BAKED PUMPKIN RICE WITH SAFFRON SAUCE



Chef: Leonardo Pellacani

Menù Ingredients

300 g. Crema di zucca – Pumpkin Spread - EC0K
360 g. Riso Arborio - Arborio rice - RA1
9 g. Roux Bianco - White Roux - BN1X
q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Preparato in polvere allo zafferano - Saffron Powder Mix - B90

Ingredients

q.s. Salt
q.s. Nutmeg
q.s. Onion
q.s. White wine
q.s. Cured Pancetta
q.s. Parmigiano Reggiano cheese
q.s. Butter
q.s. Milk
180 g. Cabbage

Method

Serve 6

Prepare the broth following the instruction on the packaging. Blanch the cabbage leaves in plenty of boiling water, then drain and dry on a cloth. Now prepare the béchamel :in a saucepan bring the milk to the boil and with the help of a whisk, add the white roux, season with a pinch of salt, the saffron powder and a sprinkling of nutmeg. Meanwhile, in a saucepan, with the evoo brown the chopped onion; add the rice and toast it for a few minutes. Deglaze with the white wine and let it to evaporate. Continue to cook, incorporating the prepared boiling broth a little at a time. Five minutes from the end, add the pumpkin cream; when cooked remove from the heat and stir in the butter and grated parmigiano reggiano cheese. At this point, line the single-portion molds with the previously blanched cabbage leaves. Transfer the risotto into the molds and bake them in the oven at 180 ° C for twenty minutes. At the same time, in a non-stick pan, sauté the cured pancetta cut into strips. Spread the saffron béchamel on the plates and place the baked rice in the center. Garnish with the crispy bacon and serve.

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)