BLACK RICE TIMBALE ON ÈBISQUEDICROSTACEI (SHELLFISH BISQUE)



Menù Ingredients

180 g Èbisquedicrostacei - WJQX

90 g Dadolata di verdure - Brunoise of vegetables - BS0K

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. White pepper

q.s. Wild fennel

q.s. Parsley

250 g Venere Black rice

Chef: Leonardo Pellacani

Method

Serve 6

Pour the rice into salted boiling water, and cook following the instruction on the package, stir occasionally . Now drain the rice, place it in a bowl, add the diced vegetables, some parsley, a little ground pepper, and mix. Spoon the rice into a ramekin, pressing well to make it compact. Leave in the fridge for at least two hours.

Drizzle some oil in a pan and brown some chopped garlic. Add the parsley and bisque, then dilute with some water. Warm the timbale in the oven for 15-20 minutes, then turn it onto the serving dish and add the flavoured Èbisquedicrostacei. Garnish with wild fennel, a drizzle of evoo and serve!

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