

WILD BOAR AND RED CABBAGE ON VEGETABLE RISOTTO



Menù Ingredients

20 g. Dadolata di verdure - Brunoise of vegetables - BS0K
20 g. Grancrema di Formaggio di Fossa di Sogliano D.O.P. -
Grancrema cheese sauce with Fossa di Sogliano PDO - KL1X
40 g. Cavolo viola pronto (Ready-to-Serve Red Cabbage) - Z8P
40 g. Riso precotto "disidratato" - "Dehydrated" Precooked Rice
- RV0K
q.s. Prezzemolo liofilizzato (Parsley freeze-dried) - 1273

Ingredients

40 ml. Water
q.s. Salt & Pepper
20 g. Butter
Sprig of Rosemary

Chef: Maurizio Ferrari

Method

Serve 1

Leave the rice to rehydrate in the water for about 50 minutes. At this point it can be kept in the refrigerator until the moment it will be used. Prepare the risotto by combining the rice, the Brunoise of vegetables and the Grancrema di Formaggio di Fossa in a microwave-safe container. Heat for 2 minutes, stirring after about a minute. Add the butter and let it rest for 1 minute. Heat the Wild Boar for 2 minutes in the microwave. On a plate serve the risotto and place the Red Cabbage and Wild Boar on top. Garnish with a sprig of rosemary.