CRISPY RICE CAKE WITH TRUFFLE MUSHROOMS AND FRIED LEEKS



Chef: Maurizio Ferrari

Menù Ingredients

10 g Crema con tartufo – Mushrooms and truffle paste - E5H07
10 g Ècremaiformaggi Cheese Cream - Ècremaformaggi 5 cheeses Sauce - EFQX
40 g Riso Vialone nano - Vialone Nano Rice - RT1
50 g Solofungo Poker Natura - FVP
5 g Buon brodo vegetale - BC1X
to taste Olio extravergine di oliva “Classico” - Extra virgin olive oil “Classic” - EK0X

Ingredients

10 g Butter
5 g Shallots
15 g White wine
q.s. Parsley
15 g Parmesan
1 Egg
q.s. Breadcrumbs
q.s. Flour
1 sprig Thyme
q.s. Leek juliennes, fried
5 g Mixed sprouts

Method

Serves 1

Prepare the broth with 1/2 liter of water and Buon brodo. In a pan with a little bit of oil, cook the finelly chopped shallots, add the rice and toast it for a minute. Add the white wine and, when it evaporates, start adding the broth little by little until the rice is cooked but still "al dente". Season with salt and pepper, add butter and Parmesan cheese. Fill a food ring mold with the rice and place it in the fridge, so it cools down and keeps the round shape. After a couple of hours, remove it from the fridge and bread it with flour, egg and breadcrumbs. Bake for 15 minutes at 180°C. Meanwhile, in a pan, heat a tablespoon of oil, add thyme and mushrooms and brown them over high heat. Add the cream with truffle, mix everything and turn off the heat. Put the rice crisp on a serving dish and place the truffle mushrooms on top. Garnish with sprouts, fried leek and cheese cream and finish the dish with a drizzle of oil.

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