

## 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 Ècremaformaggi 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 - "Buon Brodo" Vegetable Stock - BC1  
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 finely 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.