CUTTLEFISH INK RISOTTO



Chef: Leonardo Pellacani

Menù Ingredients

240 g Ènerodiseppia - WBQX

500 g. Riso Carnaroli – Carnaroli Rice - RK1

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

Ingredients

q.s. Sprouts, to garnish

q.s. Garlic

q.s. White wine

q.s. Parsley

25 g Onion

330 g diced cuttlefish

Method

Serve 6

In a pan we add a tablespoon of evoo and we sweat the chopped onions. Add the rice and toast it for a minute, we add the white wine and we let it evaporate. We now start to add the liquid that we drained from the cuttlefish tin. We also add the squid ink and we continue to cook. If needed we will add more stock. When the risotto has almost finished to cook we add the cuttlefish cubes. When it is ready we turn off the heat and we flavour with garlic oil and chopped parsley, mix well together. We take a round pastry cutter, place it in the middle of the plate and we fill it with the risotto , remove the pastry cutter and garnish with fresh sprouts.

Gluten Free Method

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