

## HAZELNUT RISOTTO



### Menù Ingredients

120 g Pesto di Nocciole Bio – Organic Hazelnut pesto - KJ70B  
500 g Riso Carnaroli – Carnaroli Rice - RK1  
q.s. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1  
q.s. Guanciale cotto affumicato - Cooked smoked jowl bacon - 2T9  
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5  
q.s. Superbrodo manzo “Casamia” - Casamia “Super Beef Stock” - BA1

### Ingredients

q.s. Onion  
q.s. Hazelnut  
q.s. White wine  
q.s. Butter  
q.s. Parmigiano Reggiano cheese

**Chef:** Leonardo Pellacani

**Gluten Free**

### Method

Serve 6

In a non-stick pan, with a drop of evoo, toast the hazelnuts . Prepare the stock using the Menù product following the instructions indicated on the package. Meanwhile, in a saucepan, heat a little extra virgin olive oil and sauté the chopped onion; add the rice and toast it for a few minutes, then pour in the white wine and let it evaporate. Continue to cook, adding the prepared stock a little at a time. Five minutes from the end, add the hazelnut pesto and mix well. When the risotto is cooked, remove the it from the heat and mix it with butter and grated parmigiano. At this point, in a non-stick pan, crisp up the smoked guanciale, cut into small cubes. Transfer the risotto to the plates and garnish with a drizzle of pecorino cheese sauce, few pieces of crispy guanciale and a sprinkle of chopped toasted hazelnuts.

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