

PORCINI AND SPECK RISOTTO



Chef: Leonardo Pellacani

Method

Serve 6

Prepare the stock using the Menù product following the instructions on the package. In a saucepan, with a tablespoon of evoo cook the chopped shallot, add the risotto rice and toast it. Deglaze with the white wine and let it evaporate. Continue to cook the risotto by adding the stock a little at a time ; five minutes before it is ready, add the porcini mushrooms. Remove the risotto from the heat and add the butter and grated parmigiano. Complete by adding julienned speck, julienned leek, sautéed in butter.

Menù Ingredients

360 g Èporcino - GX1
500 g Riso Carnaroli – Carnaroli Rice - RK1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Superbrodo manzo “Casamia” - Casamia “Super Beef Stock” - BA1

Ingredients

180 g Speck
q.s. Butter
q.s. Leek
q.s. Thyme
q.s. Parmigiano Reggiano
q.s. Shallots
q.s. White wine