RED TURNIP AND SMOKED GOOSE BREAST RISOTTO WITH PECORINO FONDUE AND MANGO AND PINK PEPPER CHUTNEY



Menù Ingredients

100 g Riso Carnaroli – Carnaroli Rice - RK1
200 g Rape rosse a fette - Sliced Red Beetroot - VH3
20 g Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
20 g Petto d'oca stagionato e affumicato - Cured smoked goose breast - 2U9
30 g Chutney Mango e Pepe rosa - Mango and Pink Pepper Chutney - AY7
30 g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

half Shallot
50 g White wine
10 g Butter
10 g Pecorino cheese, grated

Chef: Gianluca Galliera

Method

Chop the shallot and brown it in extra virgin olive oil. Add the rice and toast it, then add some white wine and allow it to evaporate. Add the hot red turnip juice together with the bouillon. Bring to a gentle boil and cook until almost done. Add the smoked goose breast and finish cooking. Stir in the butter and Pecorino cheese. Season with salt and pepper.
Dish up and drizzle with the Pecorino cheese spread, softened in the microwave. Sprinkle with coloured peppercorns and garnish with some mango and pink pepper chutney and some rosemary.

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