

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



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.

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