

RICE VELOUTÈ WITH DORATI, YELLOW CHERRY TOMATOES AND MUSTARD PESTO



Chef: Maurizio Ferrari

Method

Serve 4

In a pan toast the rice with the oil, deglaze with the prosecco, when evaporated add the shallot and the boiling broth. When cooked, stir in the parmigiano sauce. Blend everything in a mixer adding some broth, filter everything in a colander. If necessary, add more broth. Pour the mixture on the plate, garnish with Yellow cherry tomatoes, Dorati tomatoes, Mustard Pesto and wild fennel.

Gluten Free Method

Menù Ingredients

- 12 Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X
- 120 g. Riso Arborio - Arborio rice - RA1
- 20 ml. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
- 30 g. Pesto di Senape - Mustard seeds & leaves pesto - KK7
- 50 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1
- 60 g. Dorati - TN1
- q.b. Buon brodo vegetale - BC1X

Ingredients

- q.s. Wild Fennel
- 50 ml. Prosecco wine
- 30 g. Shallots, chopped sauté