RICE VELOUTÈ WITH DORATI, YELLOW CHERRY TOMATOES AND MUSTARD PESTO



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 sautè

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

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