RICE WITH SAFFRON, SOLEGGIATI AND LIQUORICE



Menù Ingredients

100 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1
12 pieces Soleggiati - TX1
30 g. Preparato in polvere allo zafferano - Saffron Powder Mix - B90
480 g. Riso Carnaroli – Carnaroli Rice - RK1
q.b. Buon brodo vegetale - BC1X

Ingredients

25 g. Powdered liquorice
30 g. Shallots
50 g. Butter
80 ml. White wine

Chef: Tommaso Ruggieri

Method

For 6 people
Prepare the vegetable stock following the instruction on the package. In the meantime, in a casserole melt the butter and sweat the shallots; add the rice and toast it for a few minutes, deglaze with the white wine and let it evaporate, then add the saffron powder. Continue cooking the risotto by adding the stock a little at a time. When cooked incorporate the Parmigiano reggiano sauce and a teaspoon of oil from the Soleggiati tomatoes. Plate up the risotto and sprinkle with the liquorice powder. Garnish each palte with two pieces of Soleggiati and serve.

Gluten Free Method

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