

RICE WITH SAFFRON, SOLEGGIATI AND LIQUORICE



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 plate with two pieces of Soleggiati and serve.

Gluten Free Method

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