RISOTTO WITH PUMPKIN, APPLES AND AMARETTI COOKIES



Menù Ingredients

430 g. Crema di zucca – Pumpkin Spread - EC0K

500 g. Riso Carnaroli – Carnaroli Rice - RK1

q.s Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

q.s. Superbrodo manzo “Casamia” - BA1

q.s. Superbrodo manzo “Casamia” - Casamia “Super Beef Stock” - BA0

Ingredients

1/2 Lemon

50 g. Onion

30 g. Sugar

70 g. Parmigiano Reggiano cheese

100 g. Butter

50 ml. White wine

30 g. Amaretti cookies

250 g. Apple golden delicious

Chef: Leonardo Pellacani

Method

Serve 6

Prepare the broth following the instruction on the package. In a pan melt half the butter and brown the apples previously cut into cubes; add sugar, lemon juice and cook for few minutes. Meanwhile in a saucepan heat a little extra virgin olive oil and sauté the chopped onion; add the rice and toast it. Deglaze white the wine and let it to evaporate, then continue to cook, gradually adding the boiling broth; few minutes before the rice is cooked add the pumpkin cream and the apples. When the risotto is cooked, stir in the remaining butter and grated parmigiano. Finish with a sprinkle of crumbled amaretti and serve.

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)