

RISOTTO WITH PEARS AND PECORINO CHEESE



Menù Ingredients

10 g Pepe rosa speciale essiccato (Rose pepper special dried) - 1282
180 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
500 g. Riso Carnaroli – Carnaroli Rice - RK1
q.b. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1

Ingredients

50 g. Onion
120 g. Parmigiano Reggiano cheese
150 g. Butter
q,s, White wine
300 g. Pears

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Prepare the broth following the instruction on the package. Wash and peel the pears, then cut them into cubes. Meanwhile, in a saucepan, with a little evoo sauté the chopped onion ; add the rice and toast it for few minutes, then deglaze with the white wine and let it to evaporate. At this point, start to incorporate the hot broth a little at a time. Five minutes from the end, add the Pecorino cheese sauce and the pears. When the risotto is cooked, stir in the butter and grated parmigiano reggiano. Garnish with a sprinkle of pink pepper and serve.