

RISOTTO WITH ASPARAGUS, PANCETTA AND SAFFRON



Menù Ingredients

- 40 g. Preparato in polvere allo zafferano - Saffron Powder Mix - B90
- 480 g. Riso Carnaroli - Carnaroli Rice - RK1
- 500 g. Gransalsa di punte di asparagi - Gransalsa sauce with asparagus tips - CY107
- q.s. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA1

Ingredients

- 250 g. Pancetta
- 60 ml. White wine
- q.s. Butter
- q.s. Parmigiano reggiano
- 30 g. Onio
- q.s. Parsley

Chef: Leonardo Pellacani

Method

Serve 6

Prepare the stock following the instructions on the package. In a saucepan, with a little extra virgin olive oil, sauté the chopped onion, add the carnaroli rice and toast it for few minutes. Deglaze with the white wine and let it evaporate. Continue to cook, gradually incorporating the prepared stock; five minutes before the rice is ready add the asparagus sauce, the diced bacon and the saffron. When the risotto is cooked, incorporate the butter and grated parmigiano reggiano cheese. Complete with a sprinkle of chopped parsley.

Gluten Free Method

Use pancetta with written on the label : "Gluten Free"