

RISOTTO WITH ASPARAGUS, TALEGGIO AND CRISPY GUANCIALE



Menù Ingredients

120 g. Guanciale cotto affumicato - Cooked smoked jowl
bacon - 2T9
20 ml. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
400 g. Gransalsa di punte di asparagi - Gransalsa sauce with
asparagus tips - CY107
500 g. Riso Carnaroli – Carnaroli Rice - RK1
q.s. Superbrodo manzo “Casamia” - Casamia “Super Beef
Stock” - BA1

Ingredients

40 g. Onion
40 g. Butter
60 g. Parmigiano Reggiano Cheese
50 ml. White wine
200 g. Taleggio Cheese

Chef: Leonardo Pellacani

Method

Serve 6

Prepare the beef stock following the instruction on the package. Cut the smoked guanciale into strips and in a frying pan cook it until crispy. In a saucepan with the evoo sauté the chopped onion; add the risotto rice and toast it for few minutes, then deglaze with the white wine and let it evaporate. At this point gradually incorporate the hot beef stock. Few minutes before the risotto is cooked add the asparagus sauce and the diced taleggio cheese. When the rice is cooked, remove from the heat and stir in the butter and grated parmigiano reggiano cheese. Garnish the dish with few slices of crispy guanciale and serve.