

RISOTTO WITH BRANDY , BASIL PESTO AND SCAMORZA CHEESE



Menù Ingredients

300 g. Grancrema di Scamorza affumicata - Grancrema cheese sauce with Smoked Scamorza - E91

500 g. Riso Carnaroli – Carnaroli Rice - RK1

50 g. Pesto alla genovese - Genovese pesto sauce - C3H

q.s. Superbrodo manzo “Casamia” - Casamia “Super Beef Stock” - BA1

Ingredients

50 g. Brandy

40 g. Butter

50 g. Onions

Chef: Diego Ponzoni

Method

Serve 6

Prepare the stock following the instructions on the package. In a saucepan, with some extra virgin olive oil, sweat the chopped onion; add the carnaroli rice and let it toast for a few minutes. Deglaze with some of the brandy and let it evaporate, then continue to cook, adding the prepared stock a little at a time. Two minutes before the risotto is ready, remove the pan from the heat, add the remaining brandy, the pesto, the Grancrema cheese with Scamorza and the butter. Finish the cooking and serve the risotto.