

RISOTTO WITH CARBONARA SAUCE, SMOKED TUNA AND SALTWORT



Chef: Maurizio Ferrari

Method

Serves 4

In a pan, toast the Carnaroli rice over medium heat. Once the grains are well toasted, begin adding hot vegetable stock. Five minutes before completing the cooking, add half of the Carbonara-Style Grancrema Spread to start flavoring the risotto. When the risotto is cooked, turn off the heat, stir in the remaining Carbonara cream, butter, and let it rest for one minute. Plate the risotto using a wide ring mold, placing the risotto in the center of the plate. Garnish with the saltwort seasoned with a drizzle of oil and salt, smoked tuna tartare, and a carbonara wafer. Finish with coloured pepper and a few leaves of watercress.

Menù Ingredients

160 g Carbonara-Style Grancrema spread - ST1X
240 g Riso Carnaroli – Carnaroli Rice - RK1
40 g Èagretti - XK1X
40 g Tonno Affumicato (trancio) - Smoked Tuna (Piece) - 1Z9
Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
Pepe colorato macinato grosso (Pepper coloured coarse) - 1261
Superbrodo vegetale granulare - Granular vegetable bouillon - BG1X

Ingredients

50 g Butter
Carbonara waffles
Watercress