RISOTTO WITH GRANCREMA CHEESE SAUCE WITH PDO TALEGGIO CHEESE, WALNUT SAUCE AND SAFFRON DROPS



Menù Ingredients

40 g Salsa alle noci - Walnut sauce - C4H
60 g Grancrema di Taleggio DOP (Grancrema cheese sauce with PDO Taleggio cheese) - EQ1X
6 g Superbrodo vegetale granulare - Granular vegetable bouillon - BG1X
80 g Riso Carnaroli – Carnaroli Rice - RK1
to taste Zafferano in pistilli (Saffron threads) - 1307

Ingredients

15 g butter
to taste onion
60 ml white wine
350 ml water
30 g saffron drops
50 g corn flour
Salt

Chef: Giovanni Pace

Method

Serves 1
Prepare some broth using the Granular vegetable bouillon. Separately, dissolve the corn flower in plenty of water making sure lumps do not form. In a saucepan, bring 100 g of water to a boil and slowly add the dissolved corn flour and mix with a whisk, until the consistency is that of a velouté. Leave to cool slightly and when the mixture reaches around 50°C, add the saffron pistils, pour into a squeeze bottle and leave to infuse. In a frying pan, fry the onion with butter without letting it brown, add the Carnaroli rice and toast, then gradually add the broth. When almost cooked, mix the Grancrema cheese sauce with PDO Taleggio cheese into the risotto. Serve the risotto on a plate, pour over the walnut sauce and garnish with saffron drops.

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)