

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



**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 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