

RISOTTO WITH GUANCIALE AND CHESTNUTS



Chef: Leonardo Pellacani

Gluten Free

Gluten Free Method

Serve 6

Prepare the broth using the Menù product following the instruction indicated on the package. Meanwhile, in a saucepan, heat a tablespoon of evoo and sauté the chopped onion; add the carnaroli rice and toast it for a few minutes, deglaze with white wine and let it evaporate. Continue to cook, adding the prepared hot stock a little at a time. Cut the guanciale into strips and crisp it up in a sauté pan. Five minutes before the risotto is cooked, add the cut chestnuts, the crispy guanciale and mix carefully. Remove the rice from the heat and stir in the butter and grated Parmigiano Reggiano. Serve the risotto with a drizzle of pecorino cheese sauce..

Menù Ingredients

180 g. Guanciale cotto affumicato - Cooked smoked jowl
bacon - 2T9
300 g. Castagnapronta - Castagnapronta Chestnuts in water
and sugar - AR1
500 g. Riso Carnaroli – Carnaroli Rice - RK1
q.s. Grancrema di Pecorino - Grancrema cheese sauce with
Pecorino - KG1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Superbrodo manzo “Casamia” - Casamia “Super Beef
Stock” - BA1

Ingredients

q.s. Parmigiano Reggiano
q.s. Butter
q.s. White wine
q.s. Onion