

RISOTTO WITH LEEKS



Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

In a large pan, with a tbsp of evoo sweat the finely chopped onion. Pour the vialone rice into the pan and let it toast for a few minutes, stirring constantly. Add the white wine and let it evaporate. Continue to cook by adding the boiling broth a little at a time. Five minutes before the risotto is cooked add the leek sauce. When ready, remove from the heat stir in a knob of butter and parmiggiano

Menù Ingredients

300 g. Gransalsa di Porro - Gransalsa sauce with leeks - BI1
480 g. Riso Vialone nano - Vialone Nano Rice - RT1
q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

30 g. Parmigiano reggiano cheese, grated
30 g. Butter
q.s. Salt
q.s. Pepper
50 g. Onion
60 ml. White wine