RISOTTO WITH NETTLES



Menù Ingredients

120 g Salsa all' ortica - Nettle Leaf sauce - EL7

40 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

480 g. Riso Vialone nano - Vialone Nano Rice - RT1

70 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1

Ingredients

q.s. Salt

30 ml. White wine

30 g. Butter

50 g. Shallots

Chef: Diego Ponzoni

Gluten Free

Method

Serve 6

Finely chop the shallot and saute it in a pan with some oil. Add the vialone nano rice, toast it, deglaze with the wine and let it evaporate. Start to add a ladle of boiling vegetable broth and continue to cook the rice over high heat. Once cooked, add the Nettle cream, stir in the butter, the Parmigiano Reggiano sauce and, if necessary, season with salt.

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