

## RISOTTO WITH NETTLES



**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.

### 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