

RISOTTO WITH ONION FONDUE AND FORMAGGIO DI FOSSA CHEESE



Chef: Leonardo Pellacani

Method

Serve 6

Prepare the stock following the instruction on the package. Meanwhile, blanch the peas for few minutes in boiling salted water. In a saucepan with the evoo sauté the chopped onion; add the risotto rice and toast it for few minutes, then deglaze with the white wine and let it evaporate. Continue to cook adding the boiling broth a little at a time. Five minutes before the risotto is cooked add the peas and onion soup. When the rice is cooked, remove it from the heat and stir in the grated parmigiano reggiano cheese and transfer the risotto into a serving dish. Complete with a drizzle of Fossa di Sogliano cheese sauce and serve.

Menù Ingredients

20 ml. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
400 g. Zuppa di cipolla - Onion Soup - ZD1X
500 g. Riso Carnaroli - Carnaroli Rice - RK1
60 g. Grancrema di Formaggio di Fossa di Sogliano D.O.P. - Grancrema cheese sauce with Fossa di Sogliano PDO - KL1X
q.b. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA1
q.s. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA0

Ingredients

300 g. Fresh peas
70 g. Parmigiano Reggiano cheese
50 ml. White wine
30 g. Onion