RISOTTO WITH PEARS, FOSSA DI SOGLIANO CHEESE AND RED WINE REDUCTION



Menù Ingredients

480 g. Grancrema di Formaggio di Fossa di Sogliano D.O.P. - Grancrema cheese sauce with Fossa di Sogliano PDO - KL1X
600 g. Riso Carnaroli – Carnaroli Rice - RK1
60 g. Grancuoco granulare - Grancuoco Granular Stock - BH1

Ingredients

100 g. Oinon
200 g. Sugar
200 ml. White wine
750 ml. Red wine
180 g. Butter

Chef: Giovanni Pace

Method

Serve 6
Prepare the broth following the instruction on the package. Meanwhile, in a saucepan, boil the red wine together with the sugar until a reduction is obtained. At this point, cut the pears into small cubes and cooked them in the wine syrup for five minutes. In a saucepan, with some butter sauté the chopped onion ; add the rice and toast it for few minutes, then deglaze with the white wine and let it evaporate. Continue to cook, incorporating the prepared stock a little at a time. When the rice is cooked, remove the pan from the heat and stir in the Fossa di sogliano cheese sauce. Spread the risotto on the plates and garnish with the candied cubes of pears Complete with a drizzle of red wine reduction.

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