RISOTTO WITH PEPPER AND PRAWNS



Menù Ingredients

350 g. Crema di peperoni rossi - Red sweet pepper Sauce - KN0K
500 g. Riso Vialone nano - Vialone Nano Rice - RT1
60 g. Gamberetti liofilizzati - Freeze-dried prawns - MS9
q.s. Superbrodo manzo “Casamia” - Casamia “Super Beef Stock” - BA1

Ingredients

60 ml. White wine
q.s. Butter
q.s. Parmigiano Reggiano cheese
50 g. Onions
q.s. Chives

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6
Rehydrate the freeze-dried shrimps by soak them them in cold water for few minutes. In the meantime, prepare the stock following the instruction on the package. In a saucepan, with a tbsp of evoo sweat the chopped onion; add the vialone nano rice and toast it for few minutes, deglaze with the white wine and let it evaporate. At this point, continue cooking, incorporating the prepared broth a little at a time. Five minutes from the end, add the pepper cream and the prawns. When the risotto is cooked, remove it from the heat and stir in the butter and grated parmigiano. Garnish with chives and serve.

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