RISOTTO WITH PISTACHIO AND PRAWNS



Menù Ingredients

180 g Èmazzancolle - MJ1

200 g Pesto ai pistacchi - Pistachio pesto - BX7

500 g Riso Carnaroli – Carnaroli Rice - RK1

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

35 g. Shallot

q.s. Butter

90 ml. White wine

q.s. Parsley

q.s. Chopped pistachio

Chef: Leonardo Pellacani

Method

Serve 6

Prepare the vegetable stock following the instruction on the package. Drain the prawns and add the liquid to the stock. In a saucepan, with a tbsp of evoo sauté the chopped shallot; add the carnaroli rice and toast it for few minutes, then deglaze with the white wine and let it evaporate. Continue cooking, incorporating the hot stock a little at a time. Five minutes from the end, add the pistachio pesto. When the risotto is ready, add the drained prawns and remove it from the heat. Add some evoo and serve with chopped pistachio and grated lemon zest.

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