

RISOTTO WITH PORCINI



Chef: Monica Copetti

Method

Serve 6

Prepare the broth following the instruction on the package. In a saucepan, with a knob of butter and a tbsp of evoo sauté the chopped shallot ; add the vialone nano rice and toast it for few minutes, deglaze with the white wine and let it evaporate. Continue to cook by pouring the prepared hot broth a little at a time and halfway through the cooking, add the drained porcini mushrooms. Continue to stir until ready; adjust with a little salt if necessary. Remove from the heat and stir in the remaining butter, parmigiano and a spoonful of cheese cream. Serve hot, with fresh parsley.

Menù Ingredients

350 g. Funghi porcini preparati - Prepared Porcini Mushrooms - GC1
500 g. Riso Vialone nano - Vialone Nano Rice - RT1
90 g. Crema ai formaggi - 5 Cheeses Sauce - EF1
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
q.s. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA1

Ingredients

60 g. Butter
40 g. Shallots
60 ml White wine
q.s. Prezzemolo
150 g. Parmigiano Reggiano cheese, grated
q.s. Salt