RISOTTO WITH PRAWNS AND STRAWBERRIES



Menù Ingredients

180 g. Èmazzancolle - MJ1

500 g. Riso Carnaroli – Carnaroli Rice - RK1

q.b. Buon brodo vegetale - BC1X

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Fresh dill

q.s Parmigiano Reggiano cheese

q.s. Lambrusco (Sparkling wine)

150 g. Butter

50 g. Shallots

450 g. Strawberries

Chef: Leonardo Pellacani

Method

Serve 6

Prepare the broth using the liquid from the prawns and the Buon Brodo Menù, following the instruction on the package. Wash the strawberries, then cut them into cubes. Meanwhile, in a saucepan, with a tbsp of evoo sauté the chopped shallot then add the carnaroli rice and toast it for a few minutes, deglaze with the lambrusco wine and let it evaporate. At this point, continue to cook by adding the broth a little at a time. Five minutes before the rice is cooked, add the strawberries and the drained prawns. When the risotto is ready, remove it from the heat and stir in the butter and some grated parmigiano. Garnish with a sprig of dill.

Gluten Free Method

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