

## RISOTTO WITH PRAWNS AND ZUCCHINI

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**Chef:** Leonardo Pellacani

### Method

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Serve 6

Prepare the stock following the instruction on the package and use the liquid from the prawns to flavour it. In a saucepan with some evoo sauté the chopped onion; add the rice and toast it for few minutes, then deglaze with the white wine and let it evaporate. At this point, continue cooking, incorporating the prepared broth a little at a time.. In the meantime, cut the zucchini into cubes and sauté them with the garlic and parsley. Few minutes before the risotto is cooked , add the zucchini and prawns. When the rice is cooked, remove from the heat and plate it up, garnish with chopped chives.

### Gluten Free Method

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### Menù Ingredients

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240 gr Èmazzancolle - MJ1  
500 gr Riso Carnaroli - Carnaroli Rice - RK1  
q.b. Gran Brodo - BD1X  
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

### Ingredients

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500 g. Zucchini  
50 g. Onion  
2 Cloves of garlic  
q.s. Parsley  
60 ml. White wine  
q.s. Chives