

RISOTTO WITH PRAWNS AND ZUCCHINI



Chef: Leonardo Pellacani

Method

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.

Menù Ingredients

240 gr Èmazzancolle - MJ1
500 gr Riso Carnaroli – Carnaroli Rice - RK1
q.s. Gran Brodo - Gran Brodo Stock Paste - BD1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

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