RISOTTO WITH PRAWNS AND ZUCCHINI



Menù Ingredients

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

500 g. Ziucchini

50 g. Onion

2 Cloves of garlic

q.s. Parsley

60 ml. White wine

q.s. Chives

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 sautè 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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