

RISOTTO WITH PRAWNS, BISQUE, ASPARAGUS AND ZUCCHINI FLOWERS



Chef: Giovanni Pace

Method

Serve 1

In a saucepan, prepare the fish stock following the instructions on the package; if desired, it can be flavoured with parsley stalks and some onions. Drain the Èmazzancolle and add the liquid to the fish stock. In a pan with the butter cook the onions. Toast the risotto and start to add the fish stock a little at a time, add the onion butter mix and the garlic oil. When the risotto is almost cook add the bisque, the asparagus sauce and the prawns. Stir in a little extra virgin olive oil. Serve garnished with the zucchini flowers cut into julienne strips and prawns.

Menù Ingredients

20 g. Gransalsa di punte di asparagi - Gransalsa sauce with asparagus tips - CY107
40 g. Èbisquedicrostacei - WJQX
40 g. Èmazzancolle - MJ1
5 g. Fumetto di Pesce - Fish Stock - BPO
80 g. Riso Carnaroli - Carnaroli Rice - RK1

Ingredients

q.s. Pepper
q.s Salt
q.s. Parsley
5 g. Garlic oil
20 g. Zucchini flower
20 g. Onio
15 g. Butter