

RISOTTO WITH PUMPKIN, APPLES AND AMARETTI COOKIES



Chef: Leonardo Pellacani

Menù Ingredients

430 g. Crema di zucca – Pumpkin Spread - ECOK
500 g. Riso Carnaroli – Carnaroli Rice - RK1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Superbrodo manzo “Casamia” - Casamia “Super Beef Stock” - BA1
q.s. Superbrodo manzo “Casamia” - Casamia “Super Beef Stock” - BA0

Ingredients

1/2 Lemon
50 g. Onion
30 g. Sugar
70 g. Parmigiano Reggiano cheese
100 g. Butter
50 ml. White wine
30 g. Amaretti cookies
250 g. Apple golden delicious

Method

Serve 6

Prepare the broth following the instruction on the package. In a pan melt half the butter and brown the apples previously cut into cubes; add sugar, lemon juice and cook for few minutes. Meanwhile in a saucepan heat a little extra virgin olive oil and sauté the chopped onion; add the rice and toast it. Deglaze with the white wine and let it to evaporate, then continue to cook, gradually adding the boiling broth; few minutes before the rice is cooked add the pumpkin cream and the apples. When the risotto is cooked, stir in the remaining butter and grated parmigiano. Finish with a sprinkle of crumbled amaretti and serve.