

RISOTTO WITH RAGUSANO CHEESE, PEARS AND GINGER



Chef: Leonardo Pellacani

Method

Sauté the shallots in a drizzle of extra-virgin olive oil, add the Carnaroli rice and toast. Pour over the white wine and allow to evaporate. Add the broth prepared using the “Casa Mia” super beef stock and cook. Add the Grancrema cheese spread with Ragusano PDO and mix. Place the risotto on a plate, then add the pear and ginger sauce, a piece of honeycomb and a sprinkling of pink pepper to garnish.

Menù Ingredients

12 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
25 g Salsa di Pere e zenzero – Pear and ginger sauce - TV7
40 g Grancrema di Ragusano DOP (Grancrema Cheese Spread with Ragusano PDO) - EV1X
80 g Riso Carnaroli – Carnaroli Rice - RK1
q.b. Superbrodo manzo “Casamia” - Casamia “Super Beef Stock” - BA1

Ingredients

Shallots
White wine