

RISOTTO WITH RED RADICCHIO AND BALSAMIC



Chef: Leonardo Pellacani

Method

Serve 1

In a pan with extra virgin olive oil sweat the chopped onion, then add the carnaroli rice and toast for a minute, deglaze with the Lambrusco wine and let it to evaporate. Start to add the hot stock and continue to cook the risotto. When the rice is almost cooked, add the radicchio sauce. When the risotto is ready, remove it from the heat and stir in the butter and Parmigiano Reggiano. Serve with a drizzle of balsamic vinegar and garnish with crispy prosciutto.

Menù Ingredients

70 g. Salsa di radicchio rosso con Aceto Balsamico di Modena IGP – Red radicchio sauce with PGI Modena Balsamic Vinegar - C81

80 g. Riso Carnaroli – Carnaroli Rice - RK1

q.s. Aceto balsamico tradizionale di Modena D.O.P. extravvecchio - Traditional Balsamic Vinegar of Modena PDO, Extra Old - K4Z

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

q.s. Superbrodo manzo “Casamia” - Casamia “Super Beef Stock” - BA1

Ingredients

q.s. Lambrusco, sparkling wine

q.s. Onion

q.s. Parmigiano Reggiano cheese

q.s. Butter

q.s Prosciutto