

RISOTTO WITH SAFFRON, ASPARAGUS AND PECORINO CHEESE



Menù Ingredients

- 100 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
- 400 g. Gransalsa di punte di asparagi - Gransalsa sauce with asparagus tips - CY107
- 40 g. Preparato in polvere allo zafferano - Saffron Powder Mix - B90
- 500 g. Riso Carnaroli - Carnaroli Rice - RK1
- q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1

Ingredients

- 100 g. Butter
- 80 g. Parmigiano Reggiano
- 60 ml White wine
- 60 g. Onion

Chef: Diego Ponzoni

Gluten Free

Method

Serve 6

Prepare the broth following the instruction on the package. In a saucepan, with 40 g. of butter, sauté the chopped onions ; add the rice and toast it for few minutes, then deglaze with the white wine and let it to evaporate. At this point, continue cooking, gradually incorporating the boiling stock . Few minutes before the rice is ready, add the saffron powder and the asparagus sauce. When the risotto is cooked, remove from the heat and stir in the remaining butter and grated parmigiano. Distribute the risotto on the plates and complete with a drizzle of pecorino cheese sauce.