

RISOTTO WITH SCAMPI



Chef: Monica Copetti

Gluten Free

Method

Serve 6

Prepare the fish stock following the instruction on the package. Meanwhile, in a saucepan with evoo sauté the shallot and toast the rice, than deglaze with the white wine and let it to evaporate. Continue the cooking by gradually adding the prepared fish stock. Few minutes before the rice is cooked, add the scampi cream, mixing it well. When the risotto is cooked, add a sprinkle of chopped parsley and garnish with lemon zest.

Menù Ingredients

400 g. Crema di scampi - Scampi Spread - MG0K
500 g. Riso Carnaroli – Carnaroli Rice - RK1
q.s. Fumetto di Pesce - Fish Stock - BP0
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

50 g. Shallots
1 Lemon
q.s. Parsley
60 ml. White wine