

RISOTTO WITH STRACCHINO CHEESE, SMOKED GOOSE AND PEAR GINGER SAUCE



Chef: Giovanni Pace

Method

Serve 6

Prepare the broth by mixing the Menù product with 200 g. of boiling water. Meanwhile, in a saucepan, melt the butter and cook the chopped onion in it; add the risotto rice and toast it for a few minutes, then deglaze with the white wine and let it evaporate. Continue to cook, adding the prepared broth a little at a time. When the risotto is cooked al dente, remove it from the heat and let it rest covered for two minutes. At this point, cut the goose breast into julienne strips, keep six slices aside. Stir the stracchino cheese, grated Parmesan, then complete with the julienne goose breast and cracked pepper. Plate up the the risotto to plates and garnish with the goose breast slices and the pear and ginger sauce.

Menù Ingredients

- 120 g. Petto d'oca stagionato e affumicato - Cured smoked goose breast - 2U9
- 120 g. Salsa di Pere e zenzero – Pear and ginger sauce - TV7
- 50 g. Brodo senza glutammato - Stock without glutamate - BE1
- 600 g. Riso Carnaroli – Carnaroli Rice - RK1

Ingredients

- 100 g. Onion
- 120 g. White wine
- 60 g. Butter
- 120 g. Parmigiano Reggiano cheese
- 300 g. Stracchino cheese