RISOTTO WITH ZUCCHINI AND SPECK



Menù Ingredients

500 g. Gransalsa di zucchine - Gransalsa sauce with zucchini - BZ1

500 g. Riso Carnaroli – Carnaroli Rice - RK1

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

Ingredients

60 g. Onion

50 ml. White wine

80 g. Parmigiano Reggiano cheese

100 g. Butter

150 g. Speck

Chef: Diego Ponzoni

Method

Serve 6

Prepare the broth following the instruction on the package. In a saucepan, with 40 g. of butter sauté the chopped onion ; add the rice and toast it for few minutes, then deglaze with the white wine and let it to evaporate. At this point gradually incorporate the prepared boiling broth. Five minutes from the end, add the zucchini sauce and the speck cut into strips. When the rice is cooked, remove from the heat and stir in the remaining butter and grated parmigiano reggiano, then serve.

Gluten Free Method

Utilizzare Speck riportante in etichetta la dicitura senza glutine.

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