RISOTTO WITH ZUCCHINI, CHERRY TOMATOES AND SCAMPI CREAM



Menù Ingredients

100 g Dorati - TN1
2 tablespoon Fumetto di Pesce - Fish Stock - BP0
350 g Crema di scampi - Scampi Spread - MG0K
500 g. Riso Carnaroli – Carnaroli Rice - RK1
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
to taste Aglio a fettine (Garlic in slices) - 1225

Ingredients

1 Bay leaf
q.s. Parsley stalks
q.s. Salt and pepper
q.b. Chopped parsley
1 onion
120 ml. White wine
50 g. Vine tomatoes
2 Zucchini

Chef: Monica Copetti

Gluten Free

Method

Serve 6

In a pot, bring three litres of water to the boil together with the onion, parsley stalks, a bay leaf and some vine tomatoes; also add the Menù fish stock and 1/2 of the white wine, let it boil for a while and then filter the broth. In the meantime, put the garlic into a container together with 50 g. of extra virgin olive oil and in the microwave for two minutes at medium power. Cut the zucchini into cubes, removing the inner part, then sauté them for a few minutes in a pan with a little extra virgin olive oil, salt and pepper. Let the zucchine to cool down on a tray. In a pan heat a little extra virgin olive oil and toast the rice; pour in the remaining white wine and let it to evaporate. Start to incorporate the boiling fish stock, a little at a time. Few minutes before the rice is cooked add the sautéed zucchini and the scampi cream. When the risotto is cooked stir in more garlic scented oil and complete with the dorati tomatoes and a sprinkle of chopped parsley.

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