SEAFOOD RISOTTO



Menù Ingredients

500 g Riso Carnaroli – Carnaroli Rice - RK1

550 g. Èmaremix - MZ1

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

35 g Shallots

q.s. Cherry tomatoes

q.s. Parsley

q.s. White wine

Chef: Leonardo Pellacani

Method

Serve 6

Prepare the stock using the Menù Buon Brodo following the instruction indicated on the package. In a saucepan, with the extra virgin olive oil, sweat the chopped shallot . Add the Carnaroli rice and toast it for a few minutes, then deglaze with the white wine and let it evaporate. Continue cooking by incorporating the stock a little at a time. Five minutes before the risotto is cooked , add the Èsugodimare. When ready mix in a drizzle of oil and plate it up with some chopped parsley. Emulsify the cherry tomatoes with some oil and drizzle some on the plate, also emulsify the parsley with oil and garish with few drops.

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