

VENISON WITH SAFFRON BASMATI AND BROCCOLI



Chef: Maurizio Ferrari

Method

Cook the Basmati rice with saffron and water in the microwave for 8 minutes; take it out and let it rest covered with plastic wrap for 2-3 minutes (The already cooked rice can be kept in the fridge and then reheated for 1 minute when needed). Heat the Venison for 2-3 minutes in the microwave, add the Broccoli and heat for one more minute. Place the rice on a plate using a pastry mold, add the Venison and Broccoli on top and serve. Garnish with fresh aromatic herbs.

Menù Ingredients

100 g. Riso Basmati - Basmati Rice - RM1
10 g. Preparato in polvere allo zafferano - Saffron Powder Mix - B90
140 g. Capriolo in salmì - Venison Salmì - SF1X
50 g. Broccoli saporiti - Tasty Broccoli - B30K

Ingredients

q.s. Aromatic Herbs
200 ml. Water
q.s. Salt & Pepper