WOODLAND RISOTTO



Menù Ingredients

420 g Èboscomix - GT1

500 g Riso Carnaroli – Carnaroli Rice - RK1

q.s. Fonduta con Fontina D.O.P. della Valle d'Aosta - Fondue with Fontina PDO from Valle d'Aosta - EY1

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

q.s. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA1

Ingredients

q.s. Butter

q.s. Parmigiano Reggiano

q.s. Onion

q.s. Parsley

q.s. Speck

q.s. Garlic

q.s. White Wine

Chef: Leonardo Pellacani

Method

Serve 6

Prepare the broth following the instruction on the package. In a saucepan, sauté the chopped onion together with the extra virgin olive oil; add the carnaroli rice and toast it for few minutes, deglaze with the white wine and let it evaporate. Continue cooking, incorporating the broth a little at a time. Drain the Èboscomix mushrooms and sauté them in a pan with minced garlic and parsley. Five minutes before the rice is cooked, add the mushrooms. When the risotto is ready, remove it from the heat, stir in the butter and parmigiano, plate it up and decorate with the melted fondue, julienne of speck and serve.

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