

FARMER'S RISOTTO



Chef: Diego Ponzoni

Menù Ingredients

- 200 g. Crema di peperoni rossi - Red sweet pepper Sauce - KN0K
- 300 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K
- 400 g. Riso Carnaroli – Carnaroli Rice - RK1
- 40 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
- q.s. Brodo senza glutammato - Stock without glutamate - BE1

Ingredients

- 100 g. Pancetta
- 250 g. Zucchini
- q.s. White wine
- 70 g. Butter
- 30 g. Parmigiano Reggiano cheese
- 60 g. Onion
- q.s. Garlic
- q.s. Parsley
- q.s. Pepper
- q.s. Salt

Method

Serve 6

Prepare the stock following the instruction on the package. Slice the zucchini. In a pan, with a little extra virgin olive oil and garlic, sauté the zucchini; season with salt and pepper. Meanwhile, in a saucepan, with a third of the butter, sauté the chopped onions, then add the pancetta cut into strips. Add in the rice and toast it for a few minutes, then deglaze with the white wine and let it to evaporate. At this point, continue cooking, incorporating the boiling stock a little at a time. Few minutes before the risotto is cooked add the pepper cream, the cherry tomato sauce and the zucchini. When the rice is cooked, remove from the heat and stir in the remaining butter and grated parmigiano. Complete with a sprinkle of chopped parsley and a drizzle of hot pecorino sauce.

Gluten Free Method

Utilizzare Pancetta riportante in etichetta la dicitura senza glutine.