CUTTLEFISH RISOTTO



Menù Ingredients

180 g. Ènerodiseppia - WBQ

250 g. Èseppiafette - WD1

500 g. Riso Carnaroli – Carnaroli Rice - RK1

60 g. Èmazzancolle - MJ1

q.s. Fumetto di Pesce - Fish Stock - BP0

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

Ingredients

q.s. Chives

q.s. Parsley

q.s. White wine

q.s. Shallots

Chef: Leonardo Pellacani

Method

For 6 people

Prepare the fish stock following the instruction on the package. In the meantime, in a casserole with some extra virgin olive oil , sweat the shallots and toast the rice.

Deglaze with the white wine and let it to evaporate, then begin cooking, adding the fish stock little by little and the cuttlefish ink.

When the rice is almost cooked add the cuttlefish. Plate up and garnish with prawns, some chopped parsley and a few chives.

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