RISOTTO WITH MARLIN, DILL AND SAFFRON



Menù Ingredients

35 g. Marlin Affumicato (trancio) - Smoked Marlin (Piece) - 1B9

80 g. Riso Carnaroli – Carnaroli Rice - RK1

to taste Fumetto di Pesce - Fish Stock - BP0

to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

to taste Preparato in polvere allo zafferano - Saffron Powder Mix - B90

Ingredients

to taste Chives

20 ml. White wine

10 g. White onions

to taste fresh dill

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 1

In a pan , with a tablespoon of olive oil, sweat the onions then add the rice and toast it for a minute, then add the white wine and let evaporate. Start to add a ladle at a time of the previously prepared fish stock. When the risotto is almost cooked, add the diced marlin, the diced dill and a little saffron powder. Turn off the heat and stir in some extra virgin olive oil. Place the pastry rings in the center of the plate and pour the risotto. Garnish with chives.

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