

RISOTTO WITH NETTLES



Menù Ingredients

120 g. Crema di ortica - Nettle Leaf sauce - E87
40 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
480 g. Riso Vialone nano - Vialone Nano Rice - RT1
70 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1
q.s. Buon brodo (vegetale) - "Buon Brodo" Vegetable Stock - BC1

Ingredients

q.s. Salt
30 ml. White wine
30 g. Butter
50 g. Shallots

Chef: Diego Ponzoni

Gluten Free

Method

Serve 6

Finely chop the shallot and saute it in a pan with some oil. Add the vialone nano rice, toast it, deglaze with the wine and let it evaporate. Start to add a ladle of boiling vegetable broth and continue to cook the rice over high heat. Once cooked, add the Nettle cream, stir in the butter, the Parmigiano Reggiano sauce and, if necessary, season with salt.