

RISOTTO WITH ASPARAGUS AND SMOKED GOOSE BREAST



Menù Ingredients

100 g. Petto d'oca stagionato e affumicato - Cured smoked goose breast - 2U9
20 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
400 g. Gransalsa di punte di asparagi - Gransalsa sauce with asparagus tips - CY107
500 g. Riso Carnaroli – Carnaroli Rice - RK1
q.s. Brodo senza glutammato - Stock without glutamate - BE1

Ingredients

40 g. Onion
40 g. Butter
70 g. Parmigiano Reggiano Cheese
50 ml White wine
200 g. Stracchino cheese

Chef: Leonardo Pellacani

Method

Serve 6

Prepare the stock following the instruction on the package. In a saucepan, with the evoo sauté the chopped onion; add the risotto rice and toast it for few minutes, deglaze with the white wine and let it evaporate. At this point gradually incorporate the prepared boiling stock. Few minutes before the risotto is cooked, add the stracchino cheese, the asparagus sauce and 70 g. of goose breast cut into strips. When the risotto is cooked, remove it from the heat and stir in the butter and the grated parmigiano reggiano cheese. Plate the risotto and garnish with slices of smoked goose breast.