

TRUFFLE RISOTTO ON SAFFRON SAUCE



Chef: Leonardo Pellacani

Gluten Free

Method

Serve 1

Prepare the stock following the instruction on the package. In a saucepan, with a table spoon of extra virgin olive oil, sweat the onions than add the carnaroli rice and toast it for few minutes, then deglaze with the white wine and let it evaporate. At this point start adding the prepared stock a little at a time . Prepare the saffron sauce by dissolving the powder in the hot Pecorino cheese sauce. When the risotto is cooked, stir in the clarified truffle butter and grated parmigiano. Spread the saffron sauce on the plate, add the risotto and garnish with parsley, truffle carpaccio and a drizzle of truffle oil.

Menù Ingredients

20 g Truffle Clarified Butter with summer truffle - PT9
80 g Riso Carnaroli – Carnaroli Rice - RK1
q.s. Carpaccio di tartufo - Truffle Carpaccio - P69
q.s. Condimento al profumo di tartufo in olio extravergine d'oliva - Extra-virgin Olive Oil Condiment aromatised with Truffle - K10X
q.s. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1
q.s. Preparato in polvere allo zafferano - Saffron Powder Mix - B90

Ingredients

q.s. White wine
q.s. Parsley
q.s Onion
q.s. Parmigiano Reggiano cheese