

SPRING RISOTTO



INGREDIENTS FOR 4 PERSONS

- 320g carnaroli rice
- 1 chopped shallot
- 50g butter
- 50g parmigiano reggiano
- 100g Red Cabbage Sauce
- 140g Crem-A-Poche Gorgonzola Cheese PDO
- q.s. Extra-Virgin Olive Oil
- q.s. Himalayan Salt Pure
- q.s. Vegetable Stock with Pink Pepper
- q.s. Voatsiperifery Pepper, Whole
- q.s. Pistachio Nuts, Shelled
- q.s. white wine

METHOD

- In a saucepan, brown the shallot with oil, add the rice, toast it, deglaze with white wine and start cooking with the vegetable stock.
- At the end of the cooking time, add the cabbage sauce.
- Stir in cold butter, Parmesan cheese and the pepper of voatsiperifery.
- Serve on a hot plate, complete with the gorgonzola cream and garnish with pistachios.

PRODUCTS IN THIS RECIPE



Red Cabbage Sauce



**Crem-A-Poche
Gorgonzola Cheese
PDO**



Extra-Virgin Olive Oil



Himalayan Salt Pure



**Vegetable Stock with
Pink Pepper**



**Voatsiperifery Pepper,
Whole**



**Pistachio Nuts,
Shelled**