RISOTTO WITH MUSSELS, ‘NDUJA CREAM AND “STRACCIATELLA” CHEESE



INGREDIENTS FOR 4 PERSONS

- 320g “carnaroli” rice
- 400g fresh mussels
- 100g “stracciatella” cheese
- 50g butter
- 40g young pecorino cheese
- 1 shallot
- 70g 'Nduja Cream
- 30g Extra-Virgin Olive Oil
- q.s. Vegetable Stock with Pink Pepper
- q.s. Rubino Paprika, Delicatess
- q.s. white wine
- q.s. tarragon

METHOD

- Using a cutter, blend the tarragon until completely pulverized, and keep aside.
- Open the mussels and keep them aside.
- Chop the shallot and put it in a pan with oil, add rice and let it toast.
- Cook the rice with white wine and the vegetable stock.
- Add the nduja cream, some butter and pecorino cheese.
- Serve in the center of the plate and top with the shelled mussels, drops of stracciatella cheese and tarragon powder.

PRODUCTS IN THIS RECIPE



'Nduja Cream



Extra-Virgin Olive Oil



Vegetable Stock with Pink Pepper



Rubino Paprika, Delicatess