re.garum

RECIPE BOOK · PASTA & RISOTTO

20 min | 2 servings | Gluten-free

Saffron risotto

Just water and re.garum Brodo: risotto without the stress.



INGREDIENTS

- 200 g Carnaroli rice
- 50 g white wine
- 2 sachets of saffron
- 600 ml hot water
- 40 g mascarpone
- 40 g cold butter
- 50 g re.garum Brodo

Contains: milk, sulphites

METHOD

1. Dissolve the saffron in the wine at least 2 hours ahead.
2. Toast the rice in a dry pan until it is hot to the touch. (2 min)
3. Pour in the saffron wine and let it evaporate.
4. Cover the rice with hot water and cook, adding more as it dries. (14 min)
5. Take off the heat: add the mascarpone, butter and re.garum Brodo.
6. Stir vigorously until creamy and glossy. Serve at once.

Our tip: Keep the risotto a little loose before stirring in the butter: it thickens as it rests.

Chef version: Dry-toast, cook in boiling water with 8% re.garum Brodo on the total liquid. Finish with acidulated butter instead of mascarpone.