

FIRST COURSES

Saffron risotto with scampi and almonds

Ingredients for 4 people

320 g of Carnaroli rice
12 scampi
1 sachet of saffron
1 shallot
1 liter of light vegetable broth
1/2 glass of white wine
30 g of sliced almonds
40 g butter
30 g of Parmigiano Reggiano
1 untreated lemon
extra virgin olive oil
Salt
white pepper

Preparation

Clean the scampi, remove the intestinal thread and keep four whole ones for decoration. Coarsely chop the others.

Toast the almonds in a dry pan and set aside.

Chop the shallot and sauté gently with a little oil. Add the rice, toast it and deglaze with the white wine. Cook, gradually adding the hot broth.

Dissolve the saffron in a little broth and add it to the risotto halfway through cooking.

Quickly sauté the scampi in a pan with a drizzle of oil, salt and pepper; incorporate them into the rice in the last two minutes.

Remove from heat and stir in the butter and a little Parmesan cheese.

Complete with the toasted almonds and a very fine grating of lemon zest. Decorate each dish with a whole scampi.