

Executive Chef Stefano Mazzone



Prep time: 50 minutes - Cook time: 15 minutes - Servings: 4

Ingredients:

- 300 g Vialone Nano rice
- 1 stalk of celery
- 2 carrots
- 2 onions
- 1 potato
- 100 g peas
- 100 g broad beans
- 1 zucchini
- 1 beetroot
- 100 g white asparagus
- 100 g Jerusalem artichoke
- 1 spring onion
- 100 g black truffle
- 4 kale leaves
- Flower petals and herbs *
- 120 g butter
- 40 g sour butter
- 100 g Parmigiano Reggiano
- Extra virgin olive oil

Instructions:

1. Prepare a vegetable broth with the celery, carrots, onions, spring onions, zucchini, and pea pods.
2. Dice all the other vegetables and braise them separately with a drizzle of oil and enough mineral water to achieve a melting consistency. Blend them, seasoning with salt, and place in a piping bag.
3. Blanch the kale leaves in salted water, then cool in ice water. Dry thoroughly and let dry. Blend until powdered.
4. Toast the rice, basting it constantly with the vegetable broth and bring to the boil. Stir in salt, extra virgin olive oil, butter, sour butter, and Parmigiano Reggiano.
5. Plate as shown in the photo, finishing with all the creams, a blanched wild garlic leaf drizzled with extra virgin olive oil, the flower petals, and the herbs, and finally sprinkle with the kale powder.

Tips

*A wild version of common garlic, wild garlic has always been present in our woods, but only recently has its great culinary value been lost.

Wine Matching

At the beginning of spring, it's ideal to drink lively aromatic wines with good acidity. Among these, Vermentino di Sardegna stands out.

Vermentino is characterized by its bright straw yellow color and a fresh aroma, with notes of citrus, aromatic herbs, and white flowers. On the palate, it is dry, soft, and balanced, with good acidity and a light savory finish. The wine has a light structure and a long, persistent finish.