

Risotto with Sicilian Pecorino DOP cheese, speck and egg yolk bottarga



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fine cuisine with a Mediterranean style



TIME: 40'



RICE: Carnaroli

Ingredients for 4 persons:

- ✓ 300 g Carnaroli Selezione Rice
- ✓ 100 g Sicilian Pecorino DOP cheese
- ✓ 30 g mountain butter
- ✓ 1 spoon of Extra Virgin oil from Nocellara del Belice
- ✓ salt and pepper to taste

Procedure:

First we prepare the vegetable broth by boiling cold water, celery, carrots and onions for a few minutes and then we filter it.

Then we toast the Rice by putting only this in a warm pot until it is hot.

At this point we add the necessary broth and continue the cooking.

Once the Rice is cooked, we put the pot away from heat/fire and we cream the Rice with the Pecorino, the butter, oil and salt and pepper.

Final step:

Plate the Risotto and garnish it with crunchy speck (prepared before), parsley powder and egg yolk bottarga (low temperature dried).

 [DOWNLOAD THE RECIPE](#)

