

# Saffron risotto with Mazara red shrimp and burrata cheese



Lady Chef Mariana Epure, born in 1986 in Romania  
She works at the restaurant "La posata bianca" di Abano Terme (PD).

A maggio 2021 è stata premiata come "miglior professionista lady chef della Federazione Italiana Cuochi".



Il suo motto in cucina: "Il segreto per un ottimo risultato nella mia amata cucina sono gli ingredienti di qualità."

Lei stessa ci manda una squisita ricetta aggiungendo: "per questa ricetta utilizzo un Riso pregiato della Riseria Cremonesi, e da quando l'ho provato non riesco a farne a meno."



@chefmarianaepure



@laposatabianca



TIME: 40'



RISO: Carnaroli

## Ingredients for 4 persons:

- ✓ 1 teaspoon of saffron in pistils
- ✓ 320 g of Carnaroli Rice Selezione del Fondatore
- ✓ 125 g of butter
- ✓ 1 onion
- ✓ 80 g of Grana Padano DOP (to be grated)
- ✓ 40 g of white wine
- ✓ Water, salt, balsamic vinegar to taste
- ✓ 1 l of vegetable broth
- ✓ 100 g of red shrimps from Mazara del Vallo
- ✓ 80 g of smoked Burrata
- ✓ Sakura shoots to taste
- ✓ Bergamot oil to taste

## Procedure:

To realize the Risotto, we first put the saffron pistils in a glass with water to cover and leave them overnight.

In this way they can release their color. Then we prepare the vegetable broth.

We clean and mince the onion so that it can melt while cooking so as not to feel it while savoring the risotto.

We put 50 g of the total butter in a pan and melt it, we add the onion and cook it for 10-15 minutes by adding the broth.

When the onion looks transparent and "dry" we can add the Rice and toast it for 3-4 minutes.

We soften with some white wine and let it vanish completely.

At this point we proceed cooking the Rice for 16-18 minutes by adding the broth one spoon at a time. Pay attention to the Rice which has to be covered by the broth. 5 minutes before it's ready we add the saffron water and stir.

In the end we add salt, Parmesan cheese and the remaining butter.

## Final step:

Our Risotto is ready.

We serve it warm and garnish the dish with some Burrata, shrimps (previously we removed the shell and the digestive vein), some Sakura shoots, some drops of Balsamic vinegar and Bergamot oil.



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