



Azienda Agricola Pacifico Crespi
Via Giuseppe Fungo 90
28060 Nibbia (NO) Italia
Tel: +39 0321 57216
Fax: +39 0321 57216
e-mail: info@crespiriso.com
made in Italy

RECIPE with Superfino Carnaroli Rice

RISOTTO WITH with LEMON, SHRIMPS AND ROCKET (RUGULA)

INGREDIENTS (for 4 people):

300 g of rice
100 ml of extra virgin olive oil
30 g of mixed shallots and onions finely chopped
a knob of butter
a few leaves of chopped parsley
2 lemons
3 tomatoes
1 kg of small fresh peeled shrimps
1 litre of hot fish stock (prepared with the shrimps heads)
2 small bunches of rocket leaves
2-3 tablespoons of white wine
1 tablespoon of brandy
garlic
2 tablespoons of tomato puree
salt and pepper to taste

Procedure:

Lightly fry the minced shallots and onions in a some olive oil

When the onions are starting to run golden, add the rice and fry it with the onions for about 2 minutes.

Pour in the white wine and let it evaporate, stirring all the time. Then add the hot fish stock a little at a time, using a ladle. Stir constantly. Add the tomato puree, add a pinch or two of salt, and continue adding the hot fish stock gradually.

During the last 3-4 minutes of cooking add a little grated lemon peel.

In another pan fry the shrimps in oil for 3-4 minutes with a little garlic and some brandy before adding them to the rice and stir again.

Add the butter, the remaining olive oil, lemon juice, parsley, rocket leaves, a few slices of peeled tomato, salt, the freshly ground pepper, and stir until blended well. Serve it in a warm dish and garnish with a few shrimps, rocket and a little olive oil.