

Risotto ai gamberi e prosecco

Prawn and Prosecco Risotto makes a simple yet elegant first course, perfect for an intimate dinner or a special occasion.

Ingredients:

- 200g Vialone nano rice
- 1 glass of Prosecco
- 250g peeled prawn tails
- 2 cloves of garlic
- 2-3 tbsp chopped parsley
- Fish broth (or vegetable broth), as desired
- Extravirgin olive oil, as desired
- 1 knob of butter

Procedure:

1. Lightly brown a clove of garlic in a bit of extravirgin olive oil.
2. Add the prawn tails and cook for 2-4 minutes on high heat.
3. Remove and place in a bowl; immediately cover to keep prawns moist.
4. Add the rice to the prawn cooking water, toast 1-2 minutes, then add the Prosecco.
5. As soon as the Prosecco has evaporated, continue cooking, adding some broth from time to time; follow cooking instruction on the rice package.
6. Make an emulsion with several tbsp of chopped parsley, a small garlic clove, and plenty of extravirgin olive oil.
7. Two minutes before completion of cooking, add the knob of butter and the rest of the prawn meat; mix thoroughly until you obtain a smooth cr me.
8. Serve, garnishing with any left-over prawn meat; sprinkle the emulsion over the dish.