



Consulate General of Italy
Miami



Risotto with Five Tomatoes and Grana Padano

Ingredients for 4 Servings

Second course // kosher and not

- 800 g of each
datterini ciliegino pachino grappolo
piccadilly tomatoes
- 2 white onion and 1 spoon of
chopped onion
- Extra virgin olive oil
- 320 g rice Dialone Nano
- Cumin seeds to taste
- 8 Cetara anchovy fillets to taste
- White wine
- Chicken broth
- Turmeric powder
- Fresh turmeric
- 120 ml ginger juice
- Salt
- 160 gr grated Grana Padano DOP

Tomato Sauce

Finely slice the onions and leave aside a spoon. Stew them with olive oil in a saucepan. Once stewed add the tomatoes cut in half. Bring to cooking and finally blend by adding salt and smoked oil (to taste).

Broth

Add to the chicken broth cumin seeds, turmeric powder, turmeric and fresh slices of peeled fresh ginger, Grana Padano peel. Let it infuse for as long as you can. Filter and store. Squeeze the ginger and cut the juice (30 ml).

Risotto

Toast the rice, adding a tablespoon of onion along with a couple of tbs of olive oil and a couple of anchovy fillets. Deglaze with white wine and ladle the broth little by little. Halfway through cooking, add the tomato sauce and a couple of anchovy fillets. Finish cooking by adding cumin seeds, ginger juice and the grated Grana Padano. Serve the risotto and garnish with a few anchovy fillets on each plate.