



GUSTO IN FAMIGLIA

SPECK ALTO ADIGE RISOTTO ON RADICCHIO

40 minutes – easy – 4 portions



Ingredients for the radicchio:

- 200 g Radicchio
- 50 g Onion
- 1 Clove of garlic
- 2 tbsp. Oil
- 100 ml Red wine
- Salt
- Freshly grounded pepper

Instructions for the preparation of the radicchio:

1. Clean and wash the radicchio, lay it in lukewarm water for 5 minutes and slice it into strips.
2. Peel and finely chop the onion and garlic, then sauté in oil.
3. Add the radicchio and sauté it as well. Pour in the red wine and steam until soft and until the wine has almost completely reduced. Salt and pepper to taste.

Ingredients for the bacon risotto:

- 100 g Speck Alto Adige PGI Cubes
- 30 ml Olive oil
- 240 g Round-grain rice
- 1l Hot vegetable stock or water
- Salt
- Freshly grounded pepper
- Cold butter
- 2 tsp. Parmesan cheese, grated
- 30 g Dried tomato skins to garnish
- Dill to garnish

Instructions for the bacon risotto:

1. Briefly fry the Speck Alto Adige PGI Cubes in olive oil, add the rice and continue to sauté.
2. Gradually pour in the vegetable stock, season with salt and pepper and let it cook **for about 14 minutes** while stirring constantly.
3. Refine with cold butter and parmesan cheese.
4. Arrange the radicchio on plates, place the risotto on top of it and garnish with the tomato peel and dill before serving.

Recla

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Speck Alto Adige PGI Cubes e 100g

These small, practical cubes are soft and delicate when served as is, they acquire a delicious crispness when sautéed in a pan. Perfect for adding something extra to any recipe.