

Risotto with lemon, veal gravy and liquorice

Recipe by Daniel Canzian

Chef at Daniel Canzian Restaurant in Milan, Italy
Vicepresident at JRE-Jeunes Restaurateurs



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JRE
JEUNES RESTAURATEURS



INGREDIENTS FOR FOUR PEOPLE

- Carnaroli rice 320 gr
- Salty lemon 40 gr
- White wine 40 gr
- Chicken stock 900 gr
- Butter 80 gr
- Parmesan cheese 24 month 40 gr
- Acid butter 60 gr
- Liquorice powder
- Veal gravy 40 gr

RECIPE

1. In a casserole, roast the rice with butter for 3 minutes.
2. Add a little bit of salt, the white wine and then the chicken stock and let it simmer for 12 minutes (until the rice absorbs 90% of the stock).
3. Remove the casserole from the fire, add the acid butter, the salty lemon and the cheese.
4. Cover the casserole and wait for 2 minutes.
5. For a traditional creamy texture, stir energetically the risotto.
6. If needed, add extra salt.
7. Serve the risotto and finish it off with the veal gravy and the liquorice powder.