



coup gourmet plate · ø 26 cm, h 5,5 cm · no. 2013/013, plate · ø 30 cm · no. 1917/013

TOMATO RISOTTO WITH CARABINIEROS

For the Carabineros: 4 Carabineros, Olive oil to fry

For the Tomato Risotto: 1 shallot, 1 garlic clove, 2 tomatoes, ½ l clear tomato stock, 200 ml poultry broth, 2 tbsp. best olive oil, Sea salt, for ex. Fleur de Sel, Sugar, 200 g Risotto rice (Carnaroli rice), 50 ml white wine, 1 bunch spring onion, 8 dried, tomato filets pickled with oil, 8 filets of half-dry oven tomatoes, 4 twigs tarragon, Black pepper, 1 tbsp. butter, 40 g grated Parmesan, Peperoncini as desired, chopped

PREPERATION:

For the Risotto, peel and dice the shallot and garlic. Blanch the tomatoes, peel, core and dice the fruit pulp. Boil up the tomato stock and poultry broth in a pot.

Heat the olive oil in a casserole and sauté the shallot and garlic until translucent. Add the tomato dice, season with some Fleur de Sel and sugar. Add the unwashed rice and sauté together. Deglaze with wine and reduce a bit.

Then cover the Risotto with the hot tomato stock and reduce the liquid while stirring occasionally. Repeat this procedure until the whole liquid is nearly reduced and the Risotto is al dente.

Clean, wash and diagonally cut the spring onions and cook with the Risotto for the last 5 minutes.

Slice the dried tomato filets and the oven tomatoes. Wash, dab dry the tarragon, chop the leaves. Take the Risotto from the stove and add the tomato stripes, tarragon, Peperoncini, Fleur de Sel, pepper, butter and Parmesan.

Halve the cleaned Carabineros. Stir-fry in a pan with some olive oil on medium heat on the skin side and let develop some colour on the other side. Turn the Carabineros around again and steam until done.