

Rice timber with late radicchio

An alternative way to the classic risotto, an excellent solution to create a tasty first course that you can prepare in advance, tasting all the goodness of the late red IGP radicchio of Treviso.



30'



4 people

Ingredients

250 g carnaroli rice
75 cl vegetable stock
8 cl white wine
400 g late red radicchio
30 g onion
100 g butter
100 g grated parmesan
50 ml vinegar
salt as requested

Procedure for the radicchio

Cut the tips of the curled leaves from the heads of radicchio for a length of at least 12 cm. Bring 2 liters of lightly salted water to the boil and add the vinegar; boil for 3 minutes the tips of the leaves of the radicchio, which should then be drained gently and spread out to dry on a paper towel. Grease the molds with the butter and then place the leaves starting the tops from the bottom center.

When the operation is complete, put all the molds in the fridge.

Alternatively, leave the radicchio tips to soak for 20 minutes in acidified water and then bake in the steam oven according to the following procedure.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING
1	96°	7'	/	100%	V5	/

Procedure for the risotto

Bring the broth to a boil. In another saucepan, brown the finely chopped onion with 30 grams of butter. Then add the remaining radicchio, cut into small pieces of about 1 cm; leave to dry a few minutes and then add the white wine. When the white wine is faded, add the rice and then the broth, not all together, but adding them whenever necessary. Check the salt. Finish cooking and then stir the risotto with the butter and the grated cheese, then fill the molds with the freshly creamed rice, taking care not to move the previously placed leaves, and then let stand for 4 or 5 minutes.

Then proceed with the plating. Alternatively and with a number of portions of more than 20, you can proceed with cooking in the oven, browning the onion and radicchio butter in a pan for a few minutes. After adding and allowing the wine to blend, rice and broth are added together. The pan is covered with a lid and cooked in the way indicated below.

At the end whisk with butter and cheese and fill the molds.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING
1	170°	18'	/	60%	V5	/

Chef tips

Pay particular attention to the preparation of the radicchio to have a more pleasant color effect.

For a more compact timbale, we suggest to cook the risotto al dente.

For this recipe, a side dish of tasty seasonal mushrooms is perfect.