

PINK ACQUARELLO w. SAFFRON SAUCE

Serves 4

by Chef Olivia Bonomi Todorov

- 100 g Beet Pure*
- 1 Shallot (minced)
- 20 g Olive Oil
- 250 g Acquarello Arborio Rice
- 100 ml White Wine
- 1 Lt Vegetable Stock
- 30 g Unsalted Butter
- 50 g Grana Padano
- 500 ml Heavy Cream
- 1 sachet Saffron
- Salt & Pepper to taste
- Edible Flowers (optional for plating)

Bring stock to a boil.

Heat olive oil, add shallot and sauté over low heat for about 5 minutes. Stir in Acquarello rice and cook, stirring, until the grains are coated in oil.

Add white wine, increase flame until wine has been fully absorbed, lower heat and add a ladleful of stock and cook, stirring, until it has been absorbed. Continue adding the stock, a ladleful at the time, and stirring until each addition has been absorbed. About 18-20 minutes.

Before adding the last ladleful of stock, pour beet pure and mix well.

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Remove from flame add butter and cheese, stir and “manteca” Acquarello rice for a couple of minutes.

While cooking the risotto, place heavy cream in a saucepan and bring to boil, reduce flame, and simmer until reduce to 1/3. Add saffron and season to taste with salt and pepper. Reserve hot.

To plate sprinkle little saffron sauce (like a Jackson Pollock painting) on dish , and scoop risotto in the middle. With a spoon make a little hole in the centre of the risotto and fill it with hot saffron sauce. Garnish with edible flowers and serve.

* Beet Pure

- 1 large beet, washed and trimmed

Put beet in a pot and cover with cold water. Place pot on stove, bring to a boil, lower to a simmer and cook beet until tender.

Peel beet, when is still warm, cut in small pieces, place in a blender and pure until very smooth (add warm water if needed). Reserve at room temperature.