

# CARNAROLI SAFFRON RISOTTO 'ALLA PARMIGIANA' WITH SPECK AND ARTICHOKES

## SHOPPING LIST

### PANTRY ITEMS

- 20ml extra virgin olive oil
- 300g Carnaroli risotto or Arborio rice
- 1g saffron threads
- 1/2 cup white wine
- 1.2L chicken stock
- 40ml Balsamic vinegar (aged if possible)
- Salt
- Pepper



### FRESH PRODUCE

- 80g speck
- 4 spring onions
- 4 fresh artichokes cleaned (or tinned/jar)
- 100g butter, unsalted
- 60ml fresh cream
- 60ml fresh milk
- 100g Parmigiano Reggiano, grated 24 months aged (for sauce)
- 50g Parmigiano Reggiano, grated 18 months



### MISE EN PLACE

- X1 Large saucepan
- X1 Medium saucepan
- X1 Small saucepan
- X1 Ladle
- X1 Set of knives and Chopping Board

Please **measure and lay out** all your ingredients ahead of the class starting.

All chopping and cooking will be done during the class with chef Luca Ciano.

**(serves 4)**

