

Risotto acquerello “come una paella”

V·A
VILLA D'AMELIA

INGREDIENTS:

100 g of Acquerello rice (Superfino Carnaroli) - 10 Fresh mussels
1 young white onion - 1/2 Glass of white wine (Valsellera Brut)
1 courgette - 200 ml of water - juice of one lemon
freshly chopped chervil to taste - extra virgin olive oil to taste - salt & pepper to taste

PREPARATION

With a small knife open the mussel shells and save the mussels with their liquid.
Peel and slice the onions thinly. Wash and slice the courgette into rounds; not too thin.
Add the rice with a little oil to a pan.
Heat the pan and toast until the rice becomes warm. Add the wine and leave to evaporate.
Then add the water, shelled mussels with their liquid, the onions and the courgette.
Season lightly and cook for 15 minutes in a pre-heated oven at 185c.
Vigorously stir in oil, pepper, lemon juice and chervil to taste and serve immediately.



Spumante metodo classico Valsellera Brut

Valsellera Brut is the result of the great Francone tradition of producing sparkling wine using the classic "champagne" method. By selecting the components best adapted to Chardonnay & Pinot Nero we attain a wine, that during ageing on the lees in the bottle, achieves great finesse and elegance.

The classic vinification is long and patient so that the fragrance of the Chardonnay and the body of the Pinot nero can merge with a pleasing aroma of fresh crusty bread provided by the yeasts.



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