

DESINARE

Chef

ARTURO DORI

One of the chefs we have to thank for the profound renewal of the Tuscan culinary tradition, Arturo was at the helm of Il Cavolo Nero, one of Florence's most highly-regarded restaurants, for more than fifteen years. An eclectic experimenter and passionate observer, he now works as a home chef for exclusive private clients. Arturo shares our passion for quality, and as a cosmopolitan Florentine, he is fully in tune with the DESINARE philosophy of an exclusive space in which Italian gastronomic culture encounters the world.



RAW AND COOKED ARTICHOKE RISOTTO

FIRST COURSES

NOW IT'S YOUR TURN. FOLLOW THE RECIPE, PHOTOGRAPH YOUR DISH AND SHARE IT ON INSTAGRAM WITH THE TAG @DESINARE

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ACCESSORI PER TAVOLA & CUCINA
TABLE ACCESSORIES & KITCHENWARE

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DESI NARE

INGREDIENTS FOR 4 PEOPLE

320 g Vialone Nano rice
8 morellini or violetti artichokes
1 sprig of fresh mint
1 lemon
1 garlic clove
50 g butter
30 g grated Parmesan
Vegetable stock to taste
Salt and pepper to taste
Extra virgin olive oil to taste
Garnish of choice to taste

METHOD

Clean the artichokes and cut six of them into chunks, thinly slice the rest.

Place the artichokes into two separate bowls of water, acidulated with lemon juice or sprigs of parsley.

Fry the chunks of artichokes in a pan with a small amount of oil and chopped garlic, season with salt and pepper, and mix using a blender until you get a smooth sauce.

Toast the rice in a saucepan with a spoonful of oil, add the artichoke sauce then gradually add the boiled vegetable stock a little at a time, using the same method to cook a normal risotto.

In the meantime drain the thinly sliced artichokes, dry using kitchen towel and dress with a little oil, salt, pepper and squeeze of lemon.

Add the butter and parmesan to the risotto and mix well with a wooden spoon to eliminate the starch and give it more creaminess.

Once the rice has cooked, remove from the heat and begin the creaming process.

Serve the risotto on dinner plates and garnish with sliced artichokes and herbs.

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