



COOK WITH US!

# Lightly whipped Risotto with grilled aubergines, swordfish cubes and hot provolone.

## INGREDIENTS

320 g Carnaroli rice

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80 g Orogel Grilled Aubergine Slices

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180 g fresh swordfish

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60 g grated provolone cheese

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30 g Tropea red onion

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50 g butter

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extra virgin olive oil

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2 lt vegetable broth

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40 g fresh oregano

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1 Oregel Garlic Clove

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chili pepper

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salt

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pepper

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200 cc Sauvignon white wine

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45



4



Easy



## Pasta and Rice Courses

### Method

1

Cut the aubergines into strips, put them into a glass bowl, marinate with oil, a garlic clove a pinch of salt and pepper. Cut the swordfish into cubes and let it become flavorsome with a pinch of chili pepper.

2

In a roux of butter and chopped onion add rice, toast, sprinkle with wine, reduce and add the hot stock little by little

3

When the rice cooking time reaches 12 minutes add the aubergines and the swordfish, cook for 4 minutes, remove from heat to whip it with provolone. Serve hot as soon as the risotto reaches the desired density.

