

Cucina creativa

Creative Cooking by RISO SCOTTI

2025 • N° 04



*Tradition
taste and
sustainability
in 25 Recipes*

Scotti

The value of Connections

TOGETHER, TOWARD THE FUTURE

Digital

AS A LANGUAGE
OF VALUE

Dutch Region

STRENGTHENS
ITS DIGITAL PRESENCE

The value OF CONNECTIONS



LUCREZIA SCOTTI

INTERNATIONAL MARKETING
STRATEGIC DEVELOPER

VALENTINA SCOTTI

MANAGING DIRECTOR
RISO SCOTTI DANUBIO

FRANCESCA SCOTTI

COMMUNICATION & DIGITAL
MARKETING MANAGER

ANGELO DARIO SCOTTI

PRESIDENT AND CEO
RISO SCOTTI S.P.A.

We live in a **world made of connections**: between people, ideas, places, and experiences. Relationships that inspire us every day to grow, to innovate, and to create value together. **For 165 years, our story has been intertwined with that of the Pavia area and the culture of Italian rice.** Our roots are grounded in tradition, yet our lifeblood is change: a knowledge that evolves with curiosity and responsibility. Listening to and engaging with those around us is part of our way of doing business: farmers, employees, partners, institutions, consumers, communities... and above all young people, who represent the energy of tomorrow.

We are particularly proud of the wonderful **cover created by the students of the Volta High School in Pavia: a testament to talent, freshness, and a weaving of ideas** that reminds us how important it is to give space to the creativity of the new generations. The same curiosity and openness that we see in young people guides us every day as we innovate and improve our business processes. Every stage of our supply chain is designed to remain dynamic, interconnected, efficient, and environmentally conscious. It is from these synergies—these sincere and well-rooted connections—that **our idea of sustainability is born: a natural, concrete, everyday choice.**

Projects such as *#FeedThePlanet*, *Together for Sustainability*, *"Well-being with Taste"*, and the *Voice&Faces* format are a testament to our commitment to building **authentic bonds** and **fostering a culture of collaboration and responsibility.**

This commitment continues within our region, through partnerships with the academic world, support for sports and volunteering, and initiatives dedicated to young people, because we believe that innovation always arises from dialogue and participation.

The relationships we build every day are our true strength: **threads that connect people, skills, and visions, ensuring continuity for our journey and projecting it into the future.** To all those who are part of this path, we extend our most sincere thanks.

We will continue to work with passion and confidence, to build together a solid, responsible, and outward-looking future.

TOGETHER, TOWARD THE FUTURE.

Angelo Dario Scotti



**FOR 165 YEARS, OUR
HISTORY HAS BEEN
INTERTWINED WITH
THAT OF THE PAVIA
COUNTRYSIDE AND
THE CULTURE OF
ITALIAN RICE**

WHEN SCHOOL MEETS *business*

A MOSAIC OF RICE AND TALENT: CREATIVITY AND LEARNING FOR THE CUCINA CREATIVA COVER

It's impossible to count the grains of rice that the students of the historic Pavia school, the **"A. Volta" Art High School**, arranged one by one to recreate, on a wooden board, the vintage graphic of a Riso Scotti package. This is how the **cover of the 2025 edition of *Cucina Creativa*** was born: a mosaic of patience and colour that tells the story of the powerful encounter between school and company, and the magic that can arise when creativity becomes a concrete experience.

Under the guidance of Painting instructors Sandra Mandaglio and Paulo Vaz Pato, classes 3C and 4C of Figurative Arts transformed natural materials and coloured pigments into a collective artwork, reconstructing with grains of rice the image of a **historic 1960s package** depicting a chef next to a woman holding a steaming plate of risotto, a **symbol of Italian conviviality and of the Scotti brand**.

The work, which lasted over a month and involved more than forty students, was for many their first school-to-work training experience.

"It was a way to get to know each other better," says fourth-year student Pietro Boccardi. "A demanding but stimulating project."

His classmate, Greta Bertolotti, adds: "We learned to collaborate and manage different roles. It made us feel part of something important."



A JOURNEY THROUGH TIME: THE VINTAGE ADVERTISEMENT

The collaboration didn't stop with the cover: together with teachers Dario Molinari and Mariarosa Riggio, the students also created a 1960s-style Riso Scotti advertisement for the women's magazine Area D.

The project transformed the school's workshops into a retro editorial office, where the students worked on texts, photos, layout, and graphics, exploring the visual and social languages of the era.

Playing the roles of the ADV protagonists were two teachers—Stefania Bertarella and Ferdinando Nicosia—directed by their own students, in a fun role reversal that made the experience even more lively and creative.

THE SUSTAINABILITY GLOBE: A NEW CHAPTER TOGETHER

The collaboration between Riso Scotti and the "A. Volta" High School continues with **the restoration of one of the 100 We Planet globes**, an initiative that in 2020 brought large public installations on sustainability to the squares of Milan. The globe acquired by Riso Scotti at a charity auction depicted **continents made of rice grains**, symbolising the company's commitment to a greener future.

Five years later, the artwork needs restoration and a new interpretation: once again, students from the High School guided by teachers Chiara Albertini and Luigia Rizzuti will take on the project. A workshop of creativity and environmental responsibility, where art once again becomes experience and a shared vision of the future.

Summary

2025 · N° 04



Editorial

p. 02

Riso Scotti International

p. 06

Recipe Book

United Arab Emirates recipes

p. 10

Michele Casadei Massari - United States of America

p. 21

Urška Fartelj - Slovenia

p. 24

Tamara Ivancic - Croatia

p. 26

Satu Koivisto - Finland

p. 28

Antonio Maiolica - Brazil

p. 30

Dennis Palamar - Germany

p. 34



MICHELE CASADEI MASSARI

 **@MICHELECASADEIMASSARI**



URŠKA FARTELJ

 **@220STOPINJPOSEVNO**



TAMARA IVANCIC

 **@AVE_DULCIS_TAMARA**



SATU KOIVISTO

 **@SATU_KOIVISTO**



ANTONIO MAIOLICA

 **@CHEFANTONIOMAIOLICA**



DENNIS PALAMAR

 **@AIRFRYER.ABENTEUEER**

Cucina creativa

by **RISO SCOTTI**

Creativity is that spontaneous ability that allows us to make something with our hands, but also to think differently, outside the box, to find new solutions. It is with this originality of thought that Riso Scotti fuels **its Cucina Creativa**, which not only aims to encourage innovation and art in cooking, but also **to understand the very concept of cuisine in a new way**, with a sustainable and contemporary approach. And it intends to do so through people, their passion, and the dishes created throughout the year.

—

PUBLISHER

Riso Scotti S.p.A.

CREATIVE DIRECTOR

Elena Mariani Lilium Studios

EDITORIAL COORDINATION

Francesca Bello Lilium Studios

EDITORIAL STAFF

Lilium Studios | Laura Quattrocchi
Riso Scotti

GRAPHIC DESIGN

Marta Citterio – Lilium Studios

COVER PHOTO

Liceo Artistico "A. Volta" Pavia



Cucina Creativa® is a project designed and produced by Riso Scotti S.p.A.
Reproduction and unauthorized distribution are prohibited.

CONTACTS

PRESS – quattrocchi@risoscotti.it

MAG – elena.mariani@liliumstudios.it

Digital

AS A LANGUAGE OF VALUE

Digital communication and Marketing were created to generate and share valuable content.

For Riso Scotti, this means above all **spreading rice culture**: telling its story, its origins, its qualities, its versatility, and its deep bond with the land.

It is a mission that begins in Italy where our story started more than **165 years ago** and today extends across the world. A daily challenge: **to convey our values**, to share the tradition and innovation contained in every grain, and to help people understand that choosing Riso Scotti means choosing **a unique product, an ambassador of Italian excellence**.



Our **international digital hub** is the beating heart of this vision: built on relationships, people, and stories that connect different countries and cultures. We are present in 11 countries Italy, Slovenia, Croatia, Serbia, Germany, Austria, Switzerland, Finland, Romania, Thailand and Bolivia with **21 social media profiles** that give voice each day to our passion and our identity.



Digital Marketing Team

Matteo Roscelli
Digital Marketing
Specialist

Giulio Reggiani
Junior Brand and Digital
Manager

Federico Minelli
Junior Brand Manager

Today, we speak to **millions around the world** about **recipes, collaborations, events, and food culture**. A great **virtual table** where traditions meet new inspirations, people meet flavours, ideas meet stories. Because it is precisely at the table that conviviality comes to life the pleasure of storytelling and authentic sharing. And cuisine, for us, is all of this: **passion, innovation, commitment and taste**. It is our story. It is who we are.

IT IS OUR STORY

It is who we are

DACH Region

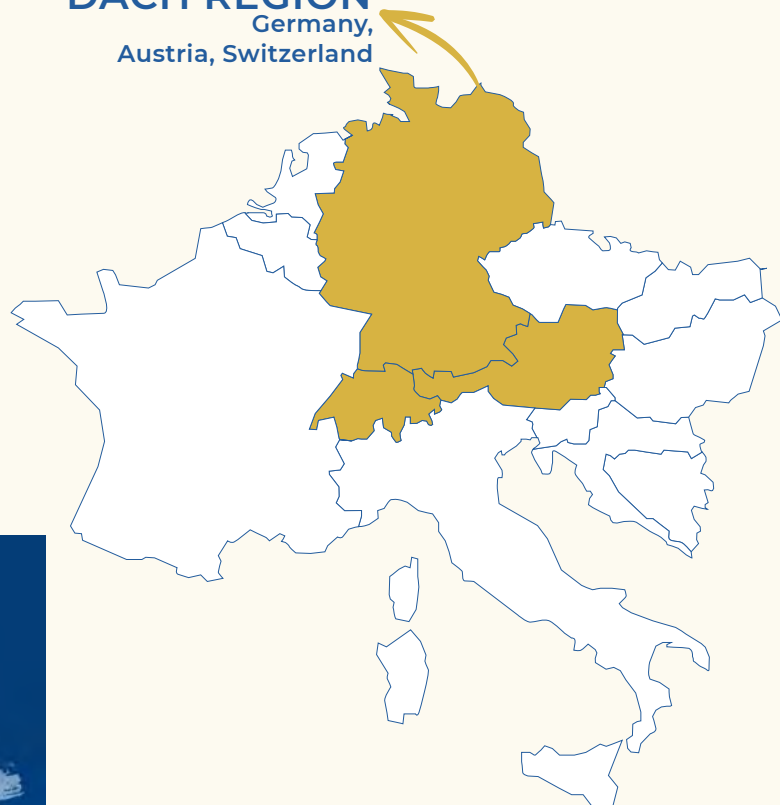
RISO SCOTTI STRENGTHENS ITS DIGITAL PRESENCE

In 2024, Riso Scotti took a decisive step in its journey of digital internationalization, consolidating its presence in the DACH region (Germany, Austria, Switzerland) with the launch of the Instagram profile [@risoscottide](https://www.instagram.com/risoscottide).

A channel **designed to engage authentically with the local audience, showcasing the world of rice and Italian cuisine through the languages, tastes, and habits of the region.**

Behind the project managed by the international marketing team with dedicated in-house resources lies a tailor-made communication strategy: original content in the local language, region-focused

DACH REGION
Germany,
Austria, Switzerland



storytelling, and a targeted media plan supported by advertising campaigns aimed at boosting brand awareness and engagement.

One of the most successful initiatives was the **digital contest "Risotto Ambassador"**, which invited the community to reinterpret Italian risotto through the lens of local traditions. The winner, selected through social voting and an internal jury, had the opportunity to represent the brand as an **official ambassador**.

An encouraging first year, confirming the strategic potential of the DACH region — a market increasingly receptive to the values of quality, taste, and well-being that have always defined Riso Scotti.

The company now looks ahead to 2026 with enthusiasm and new ideas already underway.

“HEART, EXPERIENCE,
QUALITY, TRADITION,
ATTENTION AND CARE
FOR EVERY DETAIL: THIS
IS RISO SCOTTI’S RECI-
PE FOR BRINGING THE
EXCELLENCE OF ITALIAN
RICE TO THE WORLD.”



- **LUCREZIA SCOTTI** -

INTERNATIONAL MARKETING
STRATEGIC DEVELOPER





TRADITION, TASTE AND SUSTAINABILITY

Where there is rice

THERE'S SCOTTI

"Cucina Creativa is not just a simple recipe book, but a journey into the Riso Scotti's world.

A story made of passion, territory, and flavors, in which rice is the absolute protagonist: a universal food, yet here an authentic expression of Italian excellence.

From this excellence our story was born — a story that is renewed every day through culinary traditions and "recipes from around the world."

ENJOY THE READING AND HAPPY COOKING!

Luca Scotti



#RISOSCOTTIINTERNATIONAL

CARNAROLI RICE

RISOTTO WITH LAMB CHOPS AND TOASTED PISTACHIOS

A GOURMET, RESTAURANT-LEVEL RECIPE THAT'S EASY TO MAKE AT HOME? THE SECRET LIES ENTIRELY IN THE QUALITY OF THE INGREDIENTS.



Preparation

Marinate the lamb cutlets with extra virgin olive oil, rosemary, and garlic for 30 minutes.


Sear them in a pan with ghee and olive oil for 3–4 minutes per side, keeping the center pink, then **let** them **rest** covered with foil.

Toast the rice with ghee and shallot, **deglaze** with white wine, then add the hot broth infused with cardamom and cinnamon.

After 10 minutes, **add** the saffron dissolved in a ladle of broth and cook for another 6–8 minutes.

Finish by **stirring** in Parmigiano and more ghee.

Serve the risotto with two lamb cutlets per portion, toasted pistachios, dried rose petals, a drizzle of olive oil, gold dust, freshly ground pepper, and a touch of lime zest.

 [Click here for the video recipe](#)



#RISOSCOTTIINTERNATIONAL

ARBORIO RICE

RISOTTO WITH SHRIMP AND COCONUT MILK

CREAMY, FRAGRANT, AND IRRESISTIBLE, THIS SHRIMP RISOTTO COMBINES THE RICHNESS OF ARBORIO RICE WITH THE EXOTIC TOUCH OF COCONUT MILK AND THE FRESHNESS OF LIME.



 [Click here for the video recipe](#)



Preparation

Finely chop the shallot. In a saucepan, **heat** the oil and ghee, then **add** the shallot and let it **soften** gently.

Add the rice and **toast** it for 2–3 minutes.

Begin adding the vegetable broth, one ladle at a time, **stirring** often.

In another pan, **sear** the shrimp with a drizzle of oil for about 1 minute per side.

Halfway through cooking the risotto (after about 8–9 minutes), **pour in** half of the coconut milk and **add** the lime zest.

At the end of cooking (after 16–18 minutes), **turn off** the heat and **stir in** the remaining coconut milk and lime juice.

Serve the risotto hot, **finish** with a few fresh coriander leaves, and **enjoy** a creamy, fresh dish with a summery aroma.

#RISOSCOTTIINTERNATIONAL

VENERE RICE

WITH BURRATA AND ANCHOVIES

A PERFECT RECIPE WHEN YOU'RE CRAVING
SOMETHING SIMPLE YET SOPHISTICATED.

[Click here for the video recipe](#)

Preparation

Cook the Venere Rice in salted boiling water following the instructions on the package, then **drain** it and **let** it **cool** slightly.

In a pan, **heat** the extra virgin olive oil with the garlic clove and **add** the anchovies, **letting** them **melt** gently.

Combine the rice with the anchovy seasoning and **mix** well.

Serve with pieces of burrata, **sprinkle** with chopped pistachios and lemon zest, and **garnish** with basil and parsley leaves.

Finish with a grind of fresh black pepper and a drizzle of extra virgin olive oil.

#RISOSCOTTIINTERNATIONAL

VENERE&BASMATI RAPID

ORIENTAL SALAD

LOOKING FOR SOMETHING LIGHT WITHOUT GIVING UP FLAVOR?
VENERE&BASMATI IS ALWAYS THE BEST SOLUTION FOR A READY MEAL FULL OF TASTE AND AROMA.



[Click here for the video recipe](#)



Preparation

Cut the swordfish into cubes and **marinate** it with extra virgin olive oil, lime juice, saffron, ginger, sumac, and black pepper. **Let** it **rest** in the refrigerator for about 30 minutes.

Blanch the vegetables (zucchini, carrot, and green beans) for a few minutes in salted water, then **cool** them immediately in ice water to maintain their color and crunchiness.

Heat the Riso Scotti Venere&Basmati for 2 minutes (following the instructions on the package).

Season the rice with a drizzle of sesame oil and **add** the vegetables cut into sticks, the marinated swordfish cubes, the sesame seeds, and the fresh herbs.

Plate and **decorate** with sprouts and flower petals for an elegant touch.

#RISOSCOTTIINTERNATIONAL

ARBORIO RICE

RISOTTO WITH PISTACHIO PESTO AND YOGURT

A UNIQUE, FLAVORFUL RECIPE WITH A VELVETY TEXTURE, MADE USING RISO SCOTTI'S ARBORIO STONE MILLED RICE FOR PERFECT CREAMINESS AND SEASONING ABSORPTION.



Preparation

Start with Riso Scotti's Arborio rice, **toasting** it in ghee or butter, until translucent and fragrant.

Add warm broth infused with cardamom, one ladle at a time.

Blend pistachios, lemon, Parmesan cheese and olive oil into a smooth, rich pesto. Add the pesto to enrich the flavor.

Top with creamy Labneh or Greek yogurt, fresh herbs, and a touch of black pepper.

 [Click here for the video recipe](#)

#RISOSCOTTIINTERNATIONAL

VENERE RAPID RICE

WITH FETA MELON CUCUMBER AND TOASTED PUMPKIN SEEDS

THIS RICE SALAD IS THE PERFECT QUICK & ELEGANT DISH FOR HOT DAYS. AND IT'S READY IN JUST 2 MINUTES, THANKS TO THE PROTAGONIST RECIPE: RISO SCOTTI'S VENERE!



[Click here for the video recipe](#)



Preparation

Gently **rub** the rice pouch to loosen the grains.

Open the pack, **add** 2 tablespoons of water, and **heat** in the microwave for 2 minutes at 800W. **Let** it **cool** slightly and **fluff** with a fork.

Dice the feta into even cubes.

Peel the cucumber, **remove** the seeds, and **slice** thinly or into ribbons using a vegetable peeler.

Cut the melon into cubes or **scoop out** balls with a melon baller. **Toast** the pumpkin seeds in a pan with a little olive oil for 2 minutes. **Season** the cucumber with lime juice, olive oil, salt, and pepper.

Use a round mold to **shape** the Venere rice into a dome on the plate.

Arrange the feta, melon, and cucumber around the rice in a deconstructed style. **Finish** with crispy pumpkin seeds and fresh mint leaves. **Serve** at room temperature or slightly chilled.

#RISOSCOTTIINTERNATIONAL

ARBORIO RICE

RISOTTO WITH PORTOBELLO MUSHROOMS,
BAY LEAF PEPPER AND CARDAMOM

PERFECT FOR AN ELEGANT DINNER OR A COZY DINNER, IT BALANCES TRADITION
WITH SPICE AND THAT MAKES IT TRULY UNIQUE AND DELICIOUS!



Preparation

Start with Riso Scotti's Arborio. The best rice with Scotti's Stone Milled method (320g for 3 serves).

Cut the Portobello mushrooms and the shallots. **Add** a drizzle of extra virgin olive oil in a hot pan and **sauté**.

Toast until the rice is translucent and fragrant. Then gradually **pour** hot vegetable broth. **Add** the Portobello mushrooms, a mix of bay leaves, black pepper and cardamom.

Now is the time for cold butter and Parmesan cheese, off the heat. A pinch of salt and **plate** the risotto. **Finish** with extra virgin olive oil, bay leaves, black pepper and cardamom.

[!\[\]\(e3275251d0893157c3584e20c81dc3ba_img.jpg\) Click here for the video recipe](#)

#RISOSCOTTIINTERNATIONAL

CARNAROLI RICE

RISOTTO WITH SQUID INK AND SHRIMP TARTARE

A REFINED AND ELEGANT RECIPE THAT BRINGS TOGETHER THE RICHNESS OF THE SEA AND THE UNIQUENESS QUALITIES OF SCOTTI'S CARNAROLI - STONE MILLED METHOD.



[Click here for the video recipe](#)



Preparation

In a saucepan, **sauté** the chopped shallot in olive oil. **Add** the rice and **toast** it for about 2 minutes.

Deglaze with white wine or broth. Gradually **add** the hot vegetable broth, **stirring** continuously. Halfway through cooking, **stir in** the squid ink.

Continue cooking until the rice is al dente. **Remove** from heat and **stir in** the cashew cream for a silky texture. Finely **chop** the cleaned shrimp with a knife.

Season with olive oil, lime zest, salt, and pepper. **Plate** the risotto and **place** quenelle (oval-shaped scoop) of shrimp tartare in the center. **Finish** with grated lime zest on top.

#RISOSCOTTIINTERNATIONAL

VENERE&JASMINE RAPID RICE

WITH GRILLED CHICKEN, DRIED APRICOTS AND CASHEWS

SAVOR THE DELICIOUS TASTE OF JASMINE AND VENERE RICE IN AN INNOVATIVE AND BALANCED BLEND TO SATISFY YOUR DESIRE FOR NEW FRAGRANT DISHES.



Preparation

Start with Riso Scotti's Arborio rice, **toasting** it in ghee or butter, unt

Massage the pack of Scotti Jasmine & Venere rice, **cut** the top. **Add** 2 spoons of water and **microwave** for 2 minutes at 800W. Once cooked, **place** the rice in a bowl. **Slice** the chicken breast into strips and **marinate** with lemon juice, honey, turmeric, cumin, salt, and pepper. **Let** it **rest** for at least 15 minutes.

Slice the dried apricots and **roughly chop** the cashews. **Heat** some olive oil, **add** the apricots and cashews, **toast** lightly, then **add** the rice and **mix** well. **Heat** a grill pan with a drizzle of olive oil and **cook** the chicken until golden brown.

Serve the rice into the plate, then **arrange** the chicken on top, and **garnish** with coriander leaves and extra cashews. Salt & pepper to taste!

[Click here for the video recipe](#)

#RISOSCOTTIINTERNATIONAL

CARNAROLI RICE

RISOTTO WITH TURMERIC, CARDAMOM, DATE CHIPS AND CRUSHED WALNUTS

A MODERN MIDDLE EASTERN TWIST ON AN ITALIAN CLASSIC BROUGHT TO LIFE WITH THE CREAMY EXCELLENCE OF RISO SCOTTI'S CARNAROLI RICE - STONE MILLED METHOD. THE BEST RICE VARIETY FOR A PERFECT RISOTTO!



[Click here for the video recipe](#)



Preparation

Start by **choosing** Riso Scotti's Carnaroli - Stone Milled Method (320g for 3 serves).

Slice the dates thinly and **place** them on a sheet of parchment paper. **Lightly brush** with olive oil and **bake** at 120°C (250°F) for about 25 minutes until crispy. **Let** them **cool** completely.

Lightly toast the walnut halves in a non-stick pan, then **roughly chop** them.

Finely chop the shallot.

Gently **sauté** it in the ghee. **Add** the Riso Scotti's Carnaroli - Stone Milled Method and **toast** for 2 minutes. **Deglaze** with white wine (or broth).

Gradually **add** the hot, cardamom-infused broth, **stirring** constantly. Halfway through the cooking, **add** the turmeric dissolved in a ladle of broth.

When the rice is al dente, **remove** from the heat and **stir in** the grated cheese and a spoonful of ghee until creamy.

Spoon the risotto onto a plate and **garnish** with the date chips, chopped walnuts, a grind of black pepper, and (optional) dried rose petals for a luxurious touch.

#RISOSCOTTIINTERNATIONAL

CARNAROLI RICE

RISOTTO WITH ROASTED CARROT, GREEK YOGURT
AND CORIANDER OIL

CREAMY, VIBRANT, AND FULL OF CHARACTER THIS DISH IS A CELEBRATION OF SIMPLE INGREDIENTS TURNED INTO SOMETHING EXTRAORDINARY.



Preparation

Roast peeled carrots at 200°C for 30 minutes with olive oil, salt, and pepper.

Blend them with one ladle of broth to obtain a smooth cream.

Sauté chopped onion in olive oil, then **add** Carnaroli rice and **toast** for 2 minutes.

Gradually **add** hot broth while **stirring**.

After 12–13 minutes, **incorporate** carrot cream and **cook** until al dente.

Off the heat, **add** butter and labneh, and **stir** until creamy and velvety.

Plate the risotto, **drizzle** with coriander oil, lemon zest a spoon of Greek yogurt and fresh parsley the center.

[Click here for the video recipe](#)



#RISOSCOTTIINTERNATIONAL

ARBORIO RICE

RISOTTO ORO POMODORO WITH PARMESAN BUTTER & TREBBIANO

@ By Michele Casadei Massari

A CELEBRATION OF SIMPLICITY AND PURITY: TOMATO, BUTTER,
AND PARMIGIANO, ELEVATED WITH WINE



Click here for the video recipe



Preparation

In a risotto pan, **sauté** the shallot in olive oil until soft but without color.

Add the Arborio rice and **toast** gently for 2 minutes.

Deglaze with Trebbiano wine, allowing the alcohol to evaporate fully.

Begin cooking the risotto with hot vegetable broth, **ladling** gradually and **stirring** continuously.

Midway through cooking, **incorporate** the tomato purée and **continue** to **stir**, **adjusting** salt carefully.

Once the rice reaches al dente texture (about 15–17 minutes total), **remove** from the flame.

Off the heat, **add** the cold butter and Parmesan. Stir vigorously to emulsify into a creamy, rich mantecatura.

Serve immediately in warm shallow plates, letting the brilliance of the tomato and Parmigiano shine.

#RISOSCOTTIINTERNATIONAL

VENERE RICE

MEETS CAPRI

By Michele Casadei Massari

VENERE RICE, RICH IN ANTIOXIDANTS, BLENDS ELEGANCE
WITH THE FRESH, MEDITERRANEAN FLAVORS OF CAPRI.



Preparation

Bring the water to a boil, using a 1:3 ratio of Venere rice to water.

Cook the rice for 12 minutes and, once done, **let it rest** for 8–10 minutes.

Slice the cherry tomatoes and **cut** the mozzarella in half.

Carve out a small hole in the center of the mozzarella and **fill** it gently with the rice.

Finish with cherry tomatoes, basil pesto, fresh herbs, and **drizzle** with a little extra virgin olive oil.

[Click here to see the recipe](#)

#RISOSCOTTIINTERNATIONAL

CARNAROLI RICE

RISOTTO WITH MONTEPULCIANO, SWEET GORGONZOLA,
YOGURT & WASABI

By Michele Casadei Massari

A DIALOGUE BETWEEN EARTH, FERMENTATION, AND SPICE.



Print

Preparation

In a heavy-bottomed pan, **warm** the olive oil and gently **sweat** the minced shallot until translucent.

Add the Carnaroli rice and **toast** it lightly for 2–3 minutes, **stirring** constantly until the grains are pearled and glossy.

Deglaze with Montepulciano wine, allowing the rice to **absorb** the wine's body and tannins.

Cook the rice gradually, **ladling** in the hot broth a little at a time and **stirring** continuously. This should **take** 16–18 minutes.

Meanwhile, **prepare** the gorgonzola yogurt: **blend** the sweet Gorgonzola with the yogurt until smooth, then **fold in** the wasabi for a delicate aromatic note. **Keep** chilled.

Once the rice is perfectly al dente, **remove** from the flame. **Adjust** salt, **add** a touch of freshly ground pepper, and **let** it **rest** for 1 minute.

Plate the risotto in shallow bowls and **finish** with a quenelle of gorgonzola-yogurt-wasabi cream in the center.

#RISOSCOTTIINTERNATIONAL



SANT'ANDREA RICE

RISOTTO WITH LEEK AND PANCETTA

By Urška Fartelj

A RICH, FRAGRANT RISOTTO WHERE THE SWEETNESS OF LEEK MEETS THE SAVORY CRISPNESS OF PANCETTA AND THE CREAMINESS OF BUTTER AND PARMIGIANO. A COMFORTING, FLAVORFUL DISH—PERFECT FOR A COZY DINNER.



Ingredients (x4):

- 1 small cup of **Sant'Andrea rice Riso Scotti**
- 1 large leek
- 1 l chicken broth
- 100 g pancetta
- 50 g butter
- 50 ml grape must or dry white wine
- A handful of grated Parmigiano
- Olive oil
- Freshly ground black pepper
- A pinch of salt

Preparation

Finely chop the pancetta and **let** it **brown** in a drizzle of olive oil. Once cooked, **remove** the pancetta from the pan and **place** it on paper towels to absorb excess fat.

Using the fat left in the pan, **sauté** the chopped leek with a pinch of salt. **Add** the rice and **toast** it until it becomes slightly translucent.

Pour in the wine, **stir** quickly, and before the wine completely evaporates, **start adding** the hot broth, one ladle at a time.

The rice should **simmer** gently throughout the cooking process so the grains cook evenly.

As soon as the rice has **absorbed** almost all the liquid, **add** another ladle or two of hot broth. **Stir** continuously to ensure even cooking.

[Click here to see the recipe](#)

#RISOSCOTTIINTERNATIONAL

ORO CLASSICO PARBOILED RICE

TOMATO RISOTTO WITH BURRATA

By Urška Fartelj

IN ITALY, A PERFECT RISOTTO MUST BE ALL'ONDA "LIKE A WAVE" MEANING IT GENTLY FLOWS ON THE PLATE WHEN YOU TILT IT. IF IT STAYS STIFF, IT'S NOT REAL RISOTTO!



[Click here for the video recipe](#)



Preparation

Heat a drizzle of olive oil in a large pan and add the cherry tomatoes. **Sauté** them with the crushed garlic until they begin to soften and release their juices. **Add** a few torn basil leaves and **cook** until you get a fragrant, slightly thick tomato sauce. In a separate pot, **heat** the vegetable broth.

Add the rice directly to the tomato mixture and **toast** it for a minute, stirring well so it absorbs all the aromas. Begin **adding** the hot broth one ladle at a time. Keep the risotto at a gentle simmer, stirring continuously to ensure the grains cook evenly.

Each time the rice absorbs most of the liquid, **add** another ladle of broth. Continue until the rice is cooked and the texture is creamy.

Remove from the heat and immediately stir in the butter and grated Parmesan to enrich and thicken the risotto. **Adjust** salt and pepper to taste.

Serve the risotto hot, topped with a whole burrata or divided into portions, letting it melt into the creamy rice. **Add** a few extra basil leaves and a drizzle of olive oil before serving.

#RISOSCOTTIINTERNATIONAL

ARBORIO RICE

RISOTTO WITH ASPARAGUS LEMON & PARMESAN

By Tamara Ivancic

ASPARAGUS HAS BEEN CONSIDERED A SYMBOL OF ELEGANCE AND REFINEMENT SINCE ANCIENT TIMES. NO WONDER IT PAIRS SO BEAUTIFULLY WITH A LUXURIOUS, CREAMY RISOTTO!



Preparation

Trim the woody ends of the asparagus.

Use the tough ends to make a light vegetable stock, then **finely chop** the tender parts — keeping the tips whole for garnish. **In a pan, lightly sauté** the chopped asparagus (except the tips) and shallot in a drizzle of olive oil until fragrant.

Set aside.

In another pan, **toast** the Arborio rice in a tablespoon of olive oil for a minute.

Gradually add the warm asparagus stock, **stirring** continuously.

Halfway through cooking, **stir in** the sautéed asparagus and shallot mixture.

Continue adding stock until the rice is al dente.

Add the asparagus tips, a knob of butter (or mascarpone), and grated Parmesan.

Season with salt and pepper.

Grate over a little lemon zest and **stir** gently.

Serve immediately, garnished with extra Parmesan and a drizzle of olive oil.

[Click here for the video recipe](#)



#RISOSCOTTIINTERNATIONAL

CARNAROLI RICE

RISOTTO WITH STRAWBERRIES

By Tamara Ivancic

AN ELEGANT AND SURPRISING RISOTTO WHERE THE SWEETNESS OF STRAWBERRIES MEETS THE FRAGRANCE OF WHITE WINE. A PERFECT DISH TO IMPRESS WITH REFINEMENT AND UNEXPECTED FLAVORS.



[Click here for the video recipe](#)



Preparation

Finely chop the tomatoes, strawberries, and onion. In a pan, **heat** the olive oil and gently **sauté** the chopped ingredients until softened. **Season** with salt and pepper. Near the end, **pour in** the white wine and **cook** until the alcohol evaporates. **Blend** the mixture until smooth to create a sauce, then **set aside**.

Toast the rice in a dry pan until slightly translucent. Gradually **add** the hot broth and the wine, **stirring** continuously, until the rice is al dente. **Season** with salt and pepper. **Finish** with a knob of butter and **stir** until creamy.

Spread a few spoonfuls of the strawberry mixture on the bottom of the plate. **Place** the risotto on top and **drizzle** with balsamic vinegar. As a final touch, **garnish** with strawberries and edible flowers.

#RISOSCOTTIINTERNATIONAL

ARBORIO RICE

RISOTTO WITH FUNNEL CHANTERELLE MUSHROOMS

@ By Satu Koivisto

AN AMAZING RECIPE, PERFECT BOTH FOR EVERYDAY MEALS AND SPECIAL OCCASIONS AND WITH GREAT AUTUMN AND WINTER VIBES, WHAT IS BEST THEN FRESHLY PICKED MUSHROOMS AND RISO SCOTTI'S ARBORIO?



Preparation

Clean and **halve** the funnel chanterelles, there might be sand inside. **Tear** or **cut** the larger ones into smaller pieces. **Bring** the vegetable stock to boil in another pot. If you use fresh thyme, **add** the sprigs to the stock to **simmer**. **Peel** and **chop** the onion. **Finely chop** the celery stalk.

Sauté the funnel chanterelles in a pot without fat to **let** their liquid evaporate. **Add** the butter and **fry** briefly. **Transfer** the mushrooms to a plate to wait. **Add** oil to the pot and **sweat** the onion and celery until soft. **Add** Riso Scotti Arborio rice and **continue sautéing** until it **turns** translucent. **Add** the vegetable stock in a few batches, **stirring** well so the rice **releases** its starch. **Add** lemon juice and mushrooms. You can **reserve** a few of the prettiest mushrooms for garnish. **Grate** the Parmesan cheese. When the rice is almost al dente, **stir** in the cheese. **Check** the salt and **add** a few twists of black pepper. If the risotto **starts** to **dry out**, **add** a splash of water.

Serve and enjoy!

 [Click here for the video recipe](#)



#RISOSCOTTIINTERNATIONAL

ARBORIO RICE

RISOTTO WITH PUMPKIN AND SAGE

By Satu Koivisto

A CREAMY, VELVETY RISOTTO WHERE THE SWEETNESS OF PUMPKIN MEETS THE AROMA OF SAGE AND THE FRESHNESS OF LEMON. AN AUTUMN DISH FULL OF COMFORT AND FRAGRANCE, PERFECT FOR WARMING UP COOLER DAYS.



[Click here for the video recipe](#)



Preparation

Cut the pumpkin into six pieces. **Remove** the seeds and the center. **Place** it on a baking tray lined with parchment paper. **Season** with oil, salt, and pepper. **Roast** at 200 °C for 30 minutes. **Let** it **cool**, then **scoop out** the flesh and **blend** it, **adding** water if needed for a smoother consistency.

Bring the vegetable broth to a boil in a separate pot. **Peel** and **finely chop** the onions. **Chop** the celery and sage. **Heat** the oil in a large pot. **Sauté** the onion, celery, and sage until soft and fragrant. **Add** the rice and **toast** it until translucent. **Gradually add** the hot broth, **stirring** continuously. **Stir in** the pumpkin purée and **mix** well. **Add** the lemon juice. **Grate** the Parmigiano at the end of cooking to **combine** and make it creamy. **Season** with black pepper.

Serve and enjoy!

#RISOSCOTTIINTERNATIONAL

ARBORIO RICE

RISOTTO WITH PUMPKIN, CARNE SECA, AND QUEIJO COALHO

By Antonio Maiolica

IN BRAZIL, QUEIJO COALHO HAS BEEN GRILLED ON WOODEN SKEWERS AND SOLD ON BEACHES FOR DECADES IT MELTS WITHOUT LOSING ITS SHAPE, MAKING IT PERFECT FOR ADDING A UNIQUE TEXTURE TO RISOTTO.

[Click here for the video recipe](#)

Preparation

Cook the pumpkin in water until tender. **Drain** and **blend** with a little water until you **get** a smooth cream. **Sauté the Onion:** In a large pot, **sauté** the onion with a little extra-virgin olive oil.

Add the Scotti stone-milled Arborio rice and **cook** for 1–2 minutes until well toasted. **Add** the carne seca and **cook** for another 2 minutes, until evenly distributed. **Pour in** the white wine and **cook** until it **is absorbed**. (Or **use** cachaça, a traditional Brazilian spirit.)

Add the hot water or vegetable broth gradually, **stirring** constantly, until the rice **is cooked** and creamy. **Add** the pumpkin cream and **mix** well. **Add** the queijo coalho and **stir** until fully melted and creamy. **Add** the remaining tablespoon of burro de garrafa and **mix** well.

Serve the risotto hot, **garnished** with crispy kale chips.



#RISOSCOTTIINTERNATIONAL

CARNAROLI RICE

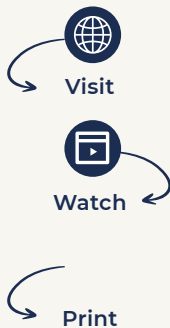
RISOTTO WITH PINHÃO AND BLUMENAU SAUSAGE

By Antonio Maiolica

PINHÃO, THE UNUSUAL STAR OF THIS RECIPE,
IS THE SEED OF THE ARAUCARIA TREE, TYPICAL OF SOUTHERN BRAZIL.



[Click here for the video recipe](#)



Preparation

Cook the sausage in a non-stick pan until browned.

Add the onion and **let** it **become** translucent.

Add the rice, **cook** for 1–2 minutes, and then **pour in** the white wine.

When the alcohol has evaporated, **add** the hot water, one ladle at a time, **stirring** constantly.

When the rice is almost cooked, **incorporate** the pinhão and the chopped radicchio.

Cook for another 2–3 minutes, **adjust** salt and pepper.

Remove from the heat and **add** the butter, Taleggio, and Parmigiano.

Stir until the cheese is completely melted and **serve** immediately.

#RISOSCOTTIINTERNATIONAL

CARNAROLI RICE

RISOTTO WITH LEMON SHRIMP AND REQUEIJÃO

By Antonio Maiolica

REQUEIJÃO, WIDELY USED IN BRAZIL, MELTS INTO AN ULTRA-CREAMY TEXTURE THAT MAKES RISOTTO IRRESISTIBLY SMOOTH.



Preparation

In a pan, **heat** the olive oil and **sauté** the onion and garlic until translucent.

Add the Scotti stone-milled Carnaroli rice and **toast** for 1–2 minutes.

Deglaze with Prosecco and **cook** until it **evaporates**. **Add** the lemon juice, grated lemon zest, and *requeijão*, and **cook**, **stirring** constantly, until the rice **is** creamy and cooked. In the last 2–3 minutes of cooking, **add** the fresh peeled shrimp and **stir** gently to distribute them evenly.

Remove the pan from the heat and **add** the butter and grated Parmesan.

Mix well to combine.

Serve the lemon shrimp risotto hot, **garnished** with fresh chopped parsley or basil oil, if desired.

[Click here for the video recipe](#)

#RISOSCOTTIINTERNATIONAL

CARNAROLI RICE

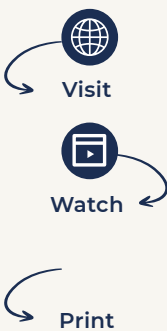
RISOTTO WITH BACCALÀ, GREEN OLIVES, AND SOFT-YOLK EGG

By Antonio Maiolica

IN VENICE, BACCALÀ MANTECATO HAS BEEN PREPARED SINCE THE 1400S,
WHEN VENETIAN MERCHANTS BROUGHT DRIED COD FROM NORWAY.



[Click here for the video recipe](#)



Preparation

Cook the baccalà in water with the garlic clove and bay leaf. After 10 minutes, **drain** it and **let** it **cool**.

Remove any bones and **keep** the cooking water (you will **use** it for the risotto).

Toast the Scotti Carnaroli Rice in a saucepan with extra-virgin olive oil and sliced leek.

Deglaze with white wine and **let** it **evaporate** completely.

Add the hot broth gradually (the water used to cook the baccalà), **stirring** continuously.

After 10 minutes, **add** the cooked baccalà, **break** it into flakes, and **combine** it with the risotto.

Continue cooking for another 6–8 minutes, then **turn off** the heat and **cream** the risotto with extra-virgin olive oil and roughly chopped black olives. **Serve** the risotto in a copper serving pot (as for a family-style meal).

Place two fried eggs with soft yolk on top.

Sprinkle with fresh parsley leaves.

For the final touch: **drizzle** extra-virgin olive oil and **add** a pinch of fleur de sel on the egg yolk.

Finish with freshly ground black pepper and lemon zest.

#RISOSCOTTIINTERNATIONAL

CARNAROLI RICE

RISOTTO WITH PORCINI MUSHROOMS AND SHRIMP

By Dennis Palamar

AN ELEGANT AND AROMATIC RISOTTO, WHERE THE CREAMINESS OF PORCINI MUSHROOMS MEETS THE DELICACY OF SHRIMP AND THE LIGHTNESS OF A WHITE-WINE FOAM. A REFINED DISH, PERFECT FOR SPECIAL OCCASIONS.



Print

Preparation

Bring 600 ml of water to a boil. When it boils, **pour in** the contents of the Carnaroli Risotto with Porcini Mushrooms pack and **let it simmer** gently, **stirring** occasionally. **Peel** the shrimp and **season** them with olive oil, salt, and pepper.

Sear the shrimp over high heat for a few seconds on each side, then, for a deeper flavor, **enrich** them with a bit of butter, rosemary, and thyme.

Prepare the white-wine foam: **soften** the shallot until translucent, **deglaze** with some white wine, and **add** the cream. **Season** with salt and pepper. **Let it simmer**, then **strain** everything through a fine sieve.

Assemble the dish: **place** the white-wine foam at the base, **lay** the Carnaroli Risotto with Porcini Mushrooms and the shrimp on top. **Finish** with a sprig of rosemary as decoration.



**THOSE WHO COOK EXPRESS
THEIR CREATIVITY THROUGH THE
FLAVOUR, COLOUR, AND AROMA
OF THEIR OWN RECIPES. IN THE
KITCHEN, STORIES ARE PASSED
DOWN AND INVENTED AND WE
LOVE TO TELL THEM.**

#cucinacreativamag

www.risoscotti.com

