

Risotto experience

INTERACTIVE DEMO MENU

ANTIPASTO

Charcuterie, burrata and cherry tomatoes

DEMO RISOTTO: ZAFFERANO

Risotto With saffron and aged Parmigiano

MAIN RISOTTO: AI GAMBERI E LIMONE

Risotto With shrimps and Lemon

150\$ US PER PERSON



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WHAT IS IT ABOUT?

During the antipasto Chef Davide is going to give a brief introduction about the history of Risotto.

For the DEMO we are going to learn the techniques and secrets behind the dish.

For the main Risotto Chef Davide is going to invite people to help him with the preparation of the dish.

THE PRICE OF THE EXPERIENCE INCLUDES:

- a) 500g of Italian rice 1 year aged, the same as we used during the class.
- b) The recipes we cook together via email
- c) The apron of the event

