

BBQ Cheese with Pesto D'Oro and orientel Risotto



Number : 000589
Category : 06 Vegetarian dish
Date : 27.08.2021
Source : Axel Dröge
Keywords : Hilcona & Alpenhain
Allergens : Gluten, Milk

Yield: **10,0 Portion**

	per 100g / 100ml	%DV
Energy	821,46kj	10%
	196,33kcal	
Protein	8,54g	19%
Fat	12,52g	25%
-from which Saturated fats	5,54g	28%
Carbohydrates	12,12g	5%
-from which Sugar	0,86g	1%
Salt	1,1g	19%

Ingredients

1,500 kg	ALPENHAIN BBQ Cheese, 30 x 75 g, IQF
0,250 kg	HILCONA -BW Pesto D'Oro, 1 kg
2,200 kg	HILCONA Risotto Nature, 2 x 2.5 kg, IQF
0,012 kg	Ras el Hanout spice
0,100 kg	Sun-dried tomatoes preserved in oil
0,250 kg	Palatine carrot, matchsticks
0,015 kg	Honey
0,005 kg	Harissa spice paste
0,002 kg	Salt
0,015 kg	Rosemary bunch

Procedure

Preparation:

- Prepare all the ingredients
- Julienne the sun-dried tomatoes
- Keep the tomato oil to use later on

Method:

- Season the risotto with the Ras El Hanout spice and mix with the julienned sun-dried tomato
- Heat the risotto in a preheated combisteamer at 150°C and 20 % steam for 15 minutes
 - o Stir it once, halfway through cooking
- At the same time, cook the cheese with hot air in a preheated oven at 160°C for 10 minutes
- Add the honey and harissa to the tomato oil
- Briefly warm the carrots and the rosemary with the honey-harissa oil and season with salt
- Dress all the ingredients and garnish with the pesto and the rosemary

Suggestion:

- Serve this with a tomato salad

The nutritional and allergenic information on this recipe refers to the products with which we developed the recipe at that time. These products may differ in allergenic and nutritional content to products that you are using for your recipe and product declarations to your clients.