



LA FONTANA
RISTORANTE & BAR

**CREAMY PUMPKIN RISOTTO
WITH HAZELNUT CRUMBLE,
PEAR MOSTARDA
AND ZINCARLIN FONDUE**



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Creamy pumpkin risotto with hazelnut crumble, pear mostarda and zincarlin fondue

SERVES 4 PEOPLE

Carnaroli rice – 250 g
Vegetable broth – 1 liter
Delica pumpkin – 100 g
Zincarlin cheese – 100 g
Cream – 100 g
Hazelnuts – 50 g
Pear mostarda – 20 g
Butter – 100 g
Parmesan cheese – 100 g
White onion – 50 g
White wine – 1 dl
Extra-virgin olive oil – 20 g
Salt – to taste
Pepper – to taste

PREPARATION OF THE PUMPKIN CREAM

Cut the pumpkin into cubes and brown it in a saucepan with 50 g of finely chopped onion. Season with salt and pepper. Cover with vegetable broth and cook for about 1 hour, until the pumpkin becomes soft. Blend everything until smooth and homogeneous. Keep warm.

PREPARATION OF THE ZINCARLIN FONDUE

Gently melt the zincarlin cheese together with the cream. Once melted, blend the mixture until you obtain a smooth, velvety fondue. Keep warm.

PREPARATION OF THE RISOTTO

Toast the Carnaroli rice with finely chopped onion. Deglaze with white wine and begin adding hot vegetable broth gradually. Halfway through the cooking, add the pumpkin cream and continue cooking for a total of about 16 minutes. Meanwhile, toast the hazelnuts and chop them coarsely. Once cooked, stir with butter and Parmesan until creamy and well-bound.

PALTING

Spoon the pumpkin risotto onto the plate and add a spoonful of zincarlin. Finish by sprinkling with toasted hazelnut crumbs and adding pear mostarda to give a sweet, aromatic note.

CHEF'S TIP

The chef recommends stirring the rice throughout the entire process and tasting regularly until the desired doneness is achieved. Serve on a flat plate.

Buon appetito!