



# RISOTTO WITH ENDIVE, CIMA DI RAPA BROCCOLI, CLAMS AND ORANGE SEGMENTS

**Categoria:** First Courses **Tempo di preparazione:** 1 hour and 10 minutes **Difficoltà:** difficile 🍷

## Ingredienti per 4 / 6

- 2 shallots, peeled and chopped
- extra virgin olive oil, as needed
- 2 heads of endive
- 500 g cima di rapa broccoli (broccoli rabe), cleaned and with thick stems removed
- 200 g clams, shelled
- dry white wine, as needed
- vegetable stock, as needed
- 800 g Carnaroli rice
- 100 g Grana Padano cheese, slightly melted
- 200 g prawns, shelled (if you like, reserve the heads to add to the vegetable stock)
- 1 sprig of thyme (just the leaves)
- 2 oranges

*Cima di rapa or broccoli rabe is a bitter-ish green, the tops of turnips or broccoli; if unavailable, you may use broccoli instead.*

Difficulty: **high**

Cost: **moderate**

Preparation time: **1 hour and 10 minutes**

Serves: **4/6**

## Method

Put the extra virgin olive oil in a large saucepan and add the chopped shallot, the cime di rapa broccoli, and the cleaned endive to stew gently. Add the clams and then the rice and stir, letting the rice toast a little, then add the white wine and let it evaporate.

Then add the vegetable stock gradually (you can also prepare a fish fumet in advance with the heads of the prawns and add it to the vegetable stock). Season with salt, as needed. Once the rice is cooked, stir in the prawns and add the butter and stir in until it is creamy and a few leaves of thyme. Garnish with the cheese, which you have slightly melted, and orange segments. Enjoy!

