



White truffle Sauce

BEEF CARPACCIO IN ROSEMARY-SCENTED OIL
AND WHITE TRUFFLE DROPS



4



10 MIN

Ingredients

- 250g Thinly sliced beef roll
- 2 tbsp White truffle sauce (**Ristoris**)
- Salt to taste
- Pepper to taste
- Rosemary to taste



Directions

1. Transfer the thin slices of beef to a flat plate and season with oil, salt, pepper and rosemary needles
2. Complete the dish with a few drops of white truffle sauce
3. Serve

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CARNAROLI RICE CREAMED WITH GOAT TALEGGIO CHEESE,
WHITE TRUFFLE BUTTONS AND TOASTED PINE NUTS



4

🕒 30 MIN

Ingredients

- 240g Carnaroli Rice (**Ristoris**)
- 150g Goat taleggio cheese cut into cubes
- 2 tbs White truffle sauce (**Ristoris**)
- 50 g Butter
- Grated Parmesan cheese
- Vegetable seasoning to taste (**Ristoris**)
- Chives to taste



Directions

1. Dry toast the Carnaroli rice until it is hot and add the hot vegetable broth a little at a time until cooked, prepared with 2 litres of water and vegetable seasoning
2. Remove the pot from the heat and stir in the cold butter, goat taleggio, Parmigiano Reggiano, toasted pine nuts and chives.
3. Serve and complete with toasted pine nuts, chives and white truffle sauce buttons, using a piping bag
4. Serve