



RISOTTO WITH SHRIMPS AND LYCHEES



4



20 MIN

Ingredients

- 250 g of shrimp
- 320 g of aged Carnaroli rice (**Ristoris**)
- A few tablespoons of fish and shellfish broth (**Ristoris**)
- 16 lychees in syrup (**Ristoris**)
- Chives
- 30 g of butter
- 1 glass of prosecco
- 1 clove of garlic
- Extra virgin olive oil, salt, pink pepper



Procedure

- Add a few tablespoons of fish and shellfish broth to boiling water.
- After cleaning the shrimp, sauté them over medium heat with extra virgin olive oil and garlic for a few minutes, seasoning with a bit of salt.
- In a pan, toast the aged Carnaroli rice dry for 2 minutes, add the wine and let it evaporate.
- Once the wine has evaporated, start adding the prepared broth.
- Cut the lychees in half and add them to the rice.
- Halfway through cooking, also add the shrimp and their juices.
- Once cooked (about 16 minutes), turn off the heat, add the butter, and stir to combine.



TIRAMISU WITH LYCHEES



2



10 MIN

Ingredients

- 100 ml of Lychees water
- 300 g lychees in syrup (**Ristoris**)
- 8 ladyfingers biscuits
- 1 bag Tiramisu (**Ristoris**)
- 1 Lt of fresh and cold cream from the refrigerator



Procedure

- Take the lychees syrup and place it in a bowl.
- Take a sachet of Ristoris classic Tiramisu and follow the instructions.
- Whip the mixture with a whisk for about 2 min.
- Dip the ladyfingers in the lychees syrup and start composing the tiramisu, placing them on the bottom of a glass, then cover with the cream and a layer of lychees continuing until the end.
- Let the tiramisu rest with the lychees in the refrigerator