

# Risotto with black garlic, cherries and burrata

*By Alejandro Saravia, Farmer's Daughters and Morena*

A slightly elaborate risotto but pleasing to the eye and with a very particular taste.

## Ingredients

360 g Baldo Rice

3 clove fermented black garlic

50 g butter

1 L water

2 tbsp soy sauce

1 tbsp tahini

150 g pitted cherries of excellent quality

80 g brown sugar

juice of half a lemon

2 glass rosé wine

250 g Apulian burrata

Radish sprouts to taste

## Preparation

### STEP 1

Make the broth by pouring the tahini and soy sauce into a saucepan of boiling water and cook over low heat for 10 minutes.

### STEP 2

Plunge the cloves of black garlic into a saucepan of boiling water and cook for 15 minutes. Then drain the garlic cloves, blend them and possibly add some cooking water in order to obtain a creamy consistency.

### **STEP 3**

Make a cherry jam by cooking the cherries with the sugar and lemon juice over low heat for about 25-30 minutes. If necessary, dilute with a little water and set aside.

### **STEP 4**

Add the burrata to a bowl, and break down into more of a paste by stirring.

### **STEP 5**

Dry toast the Baldo rice, blend with the rosé wine and when the alcohol has evaporated add the broth and start cooking.

### **STEP 6**

Before the end of cooking add the black garlic cream, the cherry jam and stir in the very cold butter.

### **STEP 7**

Plate the risotto, add a couple of spoonfuls of burrata on top, and finish with the sprouts.