

# RISOTTO WITH PROSCIUTTO DI PARMA - RICOTTA FRITTERS SHOPPING LIST

## PANTRY ITEMS

- 20ml extra virgin olive oil
- 1L frying oil
- 300g Carnaroli risotto rice or arborio
- 1/2 cup white wine
- 1.2L chicken stock
- 40-60ml Balsamic vinegar (aged if possible)
- 100g self-raising flour
- 1 teaspoon baking powder
- 100g Honey
- Salt and pepper



## FRESH PRODUCE

- 1/4 onion
- 200g pumpkin
- 80g Prosciutto di Parma, sliced
- 80g g Parmigiano Reggiano
- 2 eggs
- 100g butter, unsalted
- 400g fresh ricotta cheese

## MISE EN PLACE

Please measure and lay out all your ingredients and equipment ahead of the class starting.

All chopping and cooking will be done during the class with chef Luca Ciano.



**(serves 4)**

For the risotto

- 1 large saucepan
- 1 medium saucepan
- 1 small saucepan
- 1 ladle
- 1 set of knives and chopping board

For the fritters

- 1 large bowl
- 1 wooden spoon or large spoon
- 2 tablespoons
- 1 sieve for flour (optional)
- 1 spatula
- 1 small saucepan

