

RISOTTO WITH GRILLED SWORDFISH AND PICO DE GALLO



INGREDIENTS

4

- 600 g swordfish fillet
- 300 g arborio rice
- 7.5 dl vegetable stock
- 1.5 dl white wine
- 200 g Bresc pico de gallo
- 80 g Bresc freshly chopped shallot
- 75 g Pecorino cheese
- 50 g Bresc chimichurri
- 40 g olive oil

USED BRESC PRODUCTS



Chimichurri herb mix
450g



Pico de gallo 1000g

PREPARATION METHOD

Heat the olive oil in a pan and fry the chopped shallot in it. Spoon the risotto rice into it and fry it for about 2 to 3 minutes until the grains are transparent. Add the wine and stir until the wine has been completely absorbed. Add some of the vegetable stock and stir until it has been absorbed. Add some more and continue until the rice is al dente, which should take about 20 minutes. Grate the cheese. Take the pan off the heat, add the chimichurri and cheese and season with salt and pepper. Heat the grill pan, grease it with oil and grill the swordfish on both sides, creating a diamond pattern on it. Heat the pico de gallo slightly. Plate up the risotto neatly, place the grilled fish on top and garnish with a quenelle of pico de gallo.