

★★★ MICHELIN

RELAIS DA VITTORIO *Restaurant*



Chef Enrico and Roberto Cerea

The concept of “Lombardy tradition and creative genius” perfectly represents the leitmotiv of the Cerea brothers’ menu, which is constantly updated and modified according to the request and the seasons. Care, atten-

tion and cookery analysis are widened to please every taste. Meat and fish, game, fruits de mer and vegetable side dishes, all characterized by an original style, deeply influenced by the well-being cuisine new frontiers.

WHERE TO FIND THEM:

RELAIS DA VITTORIO RESTAURANT

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THE CERA FAMILY

One name: Vittorio; and one mark of excellence among restaurants and welcome industry. A vocation rewarded by guides – Michelin stars in 10 years! – and a constantly increasing customer delity. An unmistakable culinary style, bright and vital for more 40 years, thanks to the four intuition – papà Vittorio – and the development carried on by his sons, who in the latest years merge tradition with the most modern approaches. A harmony that expresses itself in the greatest care of quality raw materials coming from the best productive areas.



**INGREDIENTS FOR 4:
(FOR RISOTTO)**

160gr. Carnaroli Rice
1/4 Chopped Onion
200 cl. Fish Broth
4 Lobster
4 Scampi
4 Scallops
30 Mussels
30 Clam
70gr. Prawn
70 gr. Musky octopi
20 gr. Butter
1 clove Garlic
1/2 glass White wine
Brandy

(FOR SOUP)

2 spoons Extra Virgin Olive Oil
1 clove Garlic
100 cl. Fish Broth
1 fish bone Shellfishes' heads
3 Bisceglie Tomatoes
Aromatic herbs

(FOR ASPIC)

400 g concentrate fish broth
25 g vegetable aspic powdered

**PREPARATION:
(SOUP)**

Brown garlic's clove in a saucepan. Add shellfishes' heads shellded and roasted. Mix with brandy, make thicker and add tomatoes and fish broth. Cook for 20 minutes, blend and strain. Now pour mix into a mould and freeze it to create soup's waffles. Prepare an aspic with concentrate fish broth and dip waffles for 10 seconds.

(RISOTTO)

Brown chopped onion, roast rice very well and add wine and simmer until reduced. Cook Risotto adding fish broth. When rice is done whipp with a knob of butter. Meanwhile in a soup-pan cook seafoods at 70° for 3 - 4 minutes. Be careful that seafoods remain soft. Serve risotto with seafoods and a soup's waffle.



RECIPE:
Sea Foods Risotto with Fish Soup