



# SALTIMBOCCA

## RISOTTO | GREEN ASPARAGUS

**Ingredients:**

Buffalo  
YAKINIKU Japanese Smoked Salt  
YAKINIKU Japanese Szechuan  
Pepper

**Supplies:**

Kamado  
Pro Set  
Tweezers

**Kamado set up:**

Direct heat

Light a medium amount of charcoal and heat the Kamado to 180 °C. Then place the pro set and on the lower level a heat shield and on the upper level a grid.

Finely chop the shallots and fry them in a (deep) pan with a little olive oil. Then add the risotto rice and fry, deglaze with white wine and gradually pour the stock into the rice. Do not add new stock until the stock in the pan with the risotto has dissolved. Cook for about 30-40 minutes. You can do all this on the Kamado or on your cooker.

Flatten the veal slices between plastic wrap, add the mozzarella, Parma ham, meat seasoning and basil. Roll up the veal slices and insert a skewer. Coat the rolls with the marinade.

Clean the green asparagus and grill it together with the Salmidoca for about 20 min on the Kamado. Meanwhile, let the risotto cook through.

At the last moment, finish the risotto with mascarpone, Parmesan cheese and juice of a lime.