

ACQUERELLO is the Italian rice produced by Rondolino .



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ACQUERELLO is the Italian rice produced by Rondolino .

The Italian rice produced by the Rondolino family
in the historical Colombara Estate
ULTIMATE IN THE WORLD

ACQUERELLO REACHES PERFECTION IN TASTE
AND NUTRITION
" THE COOLEST NEW RICE AGE"

Brown Rice

Nutritional Values

Nutritional
and
Gastronomic
Qualities

3

EXCLUSIVE KEY POINTS TO PERFECTION

to get to Acquerello after five months of growing cycle in the field:

1) UNHUSKED FRESHLY HARVESTED ROUGH RICE

AGED FOR AT LEAST 1 YEAR.

2) GENTLY WHITENED USING AN EXCLUSIVE SLOW METHOD OF A
STONED COATED HELIX

3) RESTORED WITH ITS PRECIOUS RICE GERM
BY A WORLD WIDE PATENTED PROCESS:
THROUGH A REVOLUTIONARY SMOOTH HELIX

TECHNICAL
'KNOW HOW'
IS
OUTSTANDING
AND
UNIQUE

The Manufacturing Process:
the 20 different steps that each grain must undertake to finally become

THE 1° EXCLUSIVE STEP: AGING
THE FRESHLY HARVESTED PADDY

In Italy, over the last 25 years, Acquerello has undeniably demonstrated the
importance of aging unhusked paddy rice
for at least one year in order to stabilize the starch, enhancing the quality and the
organoleptic characteristics of the product.

Aging the unhusked rough rice is granted for at least 1 year
(up to 7 years for 1% of our Reserve) stored in refrigerated steel silos
at a constant controlled temperature lower than 15 degrees.

Progressively, the aging process provides 3 magical virtues:

has a greater capacity of absorbing cooking liquids, resulting in
increased grain size and improved appearance.

- Acquerello

- Acquerello

has greater consistency and is less sticky, the rice grains do not
bind together. The starch aged to perfection, is less dispersed, and the
grain is firmer and has more bite.

- The proteins, vitamins and starch in Acquerello are less soluble

(can easily be proved when cooked in water, because the grains don't stick to the bottom of the pan, and water remains clear).

- These characteristics, exclusive to Acquerello, are maintained after cooking, even when rice is cooled.

THE 2° EXCLUSIVE STEP: THE STONE COATED HELIX

In order to whiten the grain at its brown stage and remove the 6 layers of dark and tough bran, which coat and seal the white grain inside (causing a 50 minutes cooking time, and only in water), nowadays only Acquerello is still milled with a method unchanged since 1875 and always considered, throughout the world, to be the best.

A Stone Coated Helix generates a slow and delicate rotatory movement that provides an extremely gentle abrasion 'grain to grain'. Only this exclusive refining process leaves each grain perfectly intact, without scratches nor fractures, that lead to a lack of uniformity in cooking.

Unfortunately and inevitably during milling the Rice Germ shells out along with the bran; then in a centrifuge they are separated in order to get the Pure Germ.

THE 3° EXCLUSIVE STEP: THE REVOLUTIONARY SMOOTH HELIX

An Innovative Smooth Helix is ingeniously used to restore the grains with the Rice Germ. This unique smooth Helix makes a slow circular motion (15 minutes) that produces the pressure of the Rice Germ onto the rice. The temperature slowly increases up to the right level allowing the Rice Germ to melt down, penetrating partially into the grain (80%) and partially outside the grain (20%).

THE GERM RESTORED

The germ is the embryo of a new plant.

It contains
large quantities of nutrients
(proteins, amino acids, lipids,
vitamins, minerals).
Only in Acquerello
the germ is,
first separated from the bran,
and then, slowly mixed
with white rice.

The dream of a white grain
- never achieved before -
to maintain the nutritive value
of brown rice
has been realized
by Piero Rondolino,
and protected worldwide
by a patented process.

Every single grain of Acquerello
recovers and protects
the precious nutritional substance of the rice germ.

International Patent recognized for Restoring Acquerello with its Germ

: THE TOP CHEF'S SELECTION

Great chefs such as
Massimo Bottura La Francescana (Italy),
Alain Ducasse Le Louis XV (Monaco),
Dieter Müller Schlosshotel Lerbach (Germany),
Josean Martinez Alija Guggenheim (Spain),
Heston Blumenthal The Fat Duck (England),
Filippe Rochat L'Hôtel De Ville (Switzerland),
Thomas Keller Per Se (United States),
Higashi Azabu Chamaleon (Japan)
have been among the first to recognise the merits of Acquerello.

In the list of the 50 best restaurants in the famous World's Best Restaurants Award promoted by S.Pellegrino www.theworlds50best.com Acquerello features in many menus, as it is for the DOM restaurant in Sao Paulo (South America, chef Alex Atala www.domrestaurante.com.br), and Quay in Sidney (Australia, chef Peter Gilmore, www.quay.com.au).

"Acquerello a Necessary Luxury, the Rolls Royce of rice (...).
Makes risotto indulgent without being too rich." Alain Ducasse

"Piero Rondolino is the Master of Rice (...)."
Massimo Bottura

"(With Acquerello)
Risottos and salads become
a masterpiece of taste."

"Your rice is universally recognized to be the
topmost; but when you taste it, you find it
even more savoury than what you could
have imagined."
Gualtiero Marchesi

"Acquerello is one of the last authentic products.
It is the very soul of Carnaroli."

Frédéric Girardet

"This rice has more aroma."

Thomas Keller

“An amazing al dente texture.”

Heston Blumenthal

The photographer: Gianni Berengo Gardin the only Italian to have won the Lucie Award, the Oscar of photography, lived at Tenuta Colombara between 2010 and 2011, immortalizing past and present in his black and white photographs that tell the story of the Rondolino family and Tenuta Colombara.

Gianni Berengo won the ‘Best Italian Photography book ‘ in 2014.

The Rondolino Family

MAY 2015

«WEDNESDAY IS THE RICE DAY»

Promoted by Acquerello il Riso and Slow Food, Mercoledì Riso is a cultural challenge that started with the belief that rice is tasty and healthy; in fact, it is impossible to ignore that good nutrition is essential to life. Mercoledì Riso aimed to help children to eat better and to invite families and schools throughout Europe to prepare a rice-based dish at least one day a week, on Wednesday. For the scholastic year 2014/2015 participation was reserved for the fourth-year classes of Italian junior schools, with the representation of European rice-growing nations: France, Romania, Spain and Switzerland. All the classes taking part learned about rice, the links with their territory and carried out research, producing a recipe using rice.

On Wednesday May 20th, 2015
176 children, from the ten finalist classes
(from France, Romania, Spain and Italy)
accompanied by their teachers enjoyed
a festive conclusion to the event.
The Rondolino Family welcomed them
to Cascina Torrone della Colombara
with Stefano Maffeo, enthusiastic
and untiring representative of the Arc-en-Ciel team,
together with Carlo Petrini President of Slow Food,
Father Enzo Bianchi, Prior of the Monastic Community of Bose,
Valentina De Poli Director of Topolino,
Luca Mercalli President of the association of meteorologists
and Antonio Carluccio,
ambassador of Italian cuisine in Great Britain.

“They Created the Rice
Day...
it's amazing”
Antonio Carluccio

Valentina De Poli, director of Topolino, was enthusiastic about the day and ran an amusing report in cartoons, which appeared in Topolino Magazine On Wednesday June 24th .

JULY 2015

A simple grain of rice
enchanted the ‘greatest’ chefs in the world
when the Club des Chefs des Chefs,
the most exclusive gastronomic
association
in the world,
visited Cascina Torrone della
Colombara, where Acquerello rice
was born.
Welcomed by the Rondolino family
an extraordinary day
in the name of cordiality,

encounters and eating A CCC Acquerello lunch.

The party entered the farmstead, brightening the day with the candour of their white chef's jackets: their names, surnames and national flags on their lapels. At their head Christian Garcia, chef II of Monaco, to Albert president of the the art of this 'G20' of kitchen. Beside him, Mark Flanagan, vice president of CCC, chef to Her Majesty Queen Elizabeth II, and responsible for the kitchens of Buckingham Palace, Windsor Castle, Sandringham House, Balmoral Castle and Holyrood House; Cristeta Comerford, chef at the White House; Guillaume Gomez chef at the Elysée Palace; Machindra Kasture, chef to the to president of Chancellor Angela Merkel; Fabrizio Boca, chef at the Quirinale; Du Jianlin chef to the Chinese president; Hilton Little, chef to the President of South Africa and the official chefs of Canada, Estonia, Santa Lucia, Haiti, Luxembourg, Thailand and Sri Lanka.

India; Ulrich Kerz, chef

Chefs learning about

4 Seasons at Acquerello's Home: the Colombara Estate

Winter

Spring

Summer

Autumn

Colombara Estate: as conservatory of RICE FARMING, THE ROOMS are TOTALLY UNTOUCHED by passage of time

Historical Rice Weeders Dormitory

NO NEED TO TOAST

When using Acquerello for risotto, there is no need to toast your rice to seal the grains outside. The aging of Acquerello does not permit to the grains to release their starch excessively: therefore when using Acquerello toasting may be skipped.

18 MINUTES
FOR A START TO FINISH RISOTTO

BUT CHOOSE YOUR TIME COMBINATION
FOR
AN OUTSTANDING RISOTTO AS WELL:

8 mins
+
7/8 mins

12 mins
+
¾ mins

11 mins
+
5 mins

START TO FINISH RISOTTO:

18 mins

Skip toasting,
prepare the base of the risotto
and start cooking it into a saucepan.
Add ½ cup of broth and stir until almost all the broth
has been absorbed.
Repeat process, maintaining a constant heat.
Taste after 18 minutes:
the rice should be tender, but still firm and intact.

COOKED IN TWO STEPS:

Skip toasting.
-Start PRE-COOKING for 8 or 12 minutes
into a saucepan with water or stock.
-REMOVE from heat:
rice will naturally cook on for about 2-3 min.
-Allow your rice to COOL
spreading it on a cool surface
or put it in fridge or into a blast chiller,
to be finished later.
-To serve, END COOKING
for remaining 7/8 or 3/4 minutes
just by adding some hot water or stock...
Grains will separate without overcooking.

8+7/8
OR
12+3/4
mins

“RISOTTO NON RISOTTO”

In just 10-11 minutes boiling in liquid (even only water)
Marco Stabile 1 Michelin Star
President of the Jeunes Restaurateurs d'Europe’.

You'll have a creamy and tasty 'risotto'
skipping all the traditional passages :

Measure 1 part of Acquerello and 3 parts of Water
or Liquid (ex. 250g of Acquerello and 750 ml of water).
Once water boils, add salt and pour Acquerello
and stir once or twice;
after 10-11 minutes boiling is perfectly 'al dente'
turn off and remove from fire.
To convert the loopy appearance

(of extra water not yet absorbed)
into an extraordinary creaminess
just add some Parmigiano and Olio extra vergine,
stir and let it rest for 2 to 5 minutes.

10-11 mins
boiled
+
2/5 mins
resting

A TRIAL OF STRENGTH WITH OUR RICE

We advise our chefs to put to the test Acquerello
versatility, stability and absorption while catering a
basic risotto.

Start cooking your rice into a saucepan, adding broth and stirring.

After 12 minutes, take a portion of risotto in progress and put it aside in a plate.
After 18 minutes, take a second portion of risotto and put it aside in a plate.
Taste it after 30 minutes, it's just less moistened but perfectly separated

Now KEEP COOKING and KEEP ADDING STOCK to revive the grains.
Reach a limited cooking time of 25/30 minutes.

Now taste your risotto portions:
The Grains are much softer but still perfectly entire.

To share your passion
and renew your appreciation of
Acquerello The Ultimate Rice,
you are invited to
become a Friend of Acquerello
and share your personal recipes onto:

<http://acquerello.it>

my pleasure for reading ACQUERELLO is the Italian rice produced by Rondolino . until the rest of
files. We hope you satisfied to this articles and solve your problem, give us support to make this
website better. ACQUERELLO is the Italian rice produced by Rondolino .