

Resource 5: Instructions and transcript



Teacher
Resource

Un Pranzo (a lunch)

Information to assist in preparing the Design brief

Context

Your class is learning about rice and its importance in Italian cuisine for preparing risotto. Your group is to prepare a risotto dish for a class lunch.

These points need to be considered in your design brief:

- Quantity/serve size
- Colour – will the use of different-coloured ingredients reflect your regional variation?
- Who will eat it?
- Ingredients – what are the main ingredients available to make your risotto regionally authentic? (Note the list of ingredients below.)
- Visual appeal – how can the risotto be visually appealing?
- Taste – will there be a predominant taste? How can you make the taste authentic to the region?
- Texture – what is the ideal texture of risotto?
- Smell – how can the risotto be made so that its aroma is appealing?

Ingredients available:

- arborio rice
- nano rice
- baldo rice
- carnaroli rice
- onions
- mushrooms
- pancetta
- olives
- tomatoes
- saffron
- peas

You will need to provide any other ingredient/s your recipe requires.

Task

1. In your designated groups of three, refer to recipes used for Task 5.
2. Modify one of these recipes so you can make a risotto that incorporates ingredients reflecting regional risotto flavours.
3. Design and produce your own risotto dish for the class lunch.
4. Analyse and evaluate the risotto dish according to authenticity and presentation. Focus on visual appeal, taste and smell.
5. Photograph your finished dish and incorporate your photo into your previously written article for *The Magazine of La Cucina Italiana*.