

# Risotto with asparagus



Easy, 60 + 20 min, 4 servings\*.

\*these are relatively light servings, you might want to increase the portions a bit if hungry.

Store the asparagus risotto in the refrigerator, in a hermetically sealed container for 2-3 days. Freezing is not recommended.

Source: edited and translated version version of the one by

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## Ingredients

Carnaroli or Arborio Rice - 320g	Asparagus - 750g
Grana Padano DOP or Parmigiano - 50g	Butter - 50g
Shallot - 1	Extra Virgin Olive Oil - to taste

## Broth

Carrots - 2	Celery - 1 stalk
(White) Onion - 1	Water - 2L
Fine salt - to taste	Black pepper - to taste
Extra Virgin Olive Oil - to taste	

## Directions

To prepare the asparagus risotto, start by cleaning the asparagus: remove the hardest part of the asparagus with your hands, which you will use for the broth. Cut the tips of the asparagus that will be used to garnish the risotto and cut the rest of the asparagus into thin round slices.

## Broth

Wash the vegetables for the broth, then chop the celery, carrots and onion into coarse chunks.

Prepare the broth: pour the vegetables into a saucepan, also add the hard stalks of the asparagus that you have kept aside. Cover with water and, starting from cold water, cook at least half an hour from the boil.

## Asparagus Cream

Clean and finely chop the shallot; then sauté a few minutes with a drizzle of oil, add half of your asparagus slices, cook for a couple of minutes, stirring occasionally, season with salt and cover with a ladle of broth.

Now let it cook for about 5 minutes with the lid on and then let it cool.

## Asparagus tips

Boil the asparagus tips in salted water for a couple of minutes, then cool them in water and ice, so that they keep a nice bright color and remain crunchy.

## Asparagus Cream (cont.)

Blend the lukewarm asparagus slices with 15 g of oil. You will need to get a smooth green cream.

## Rice

Now you have all the components to start cooking the risotto: heat a little oil in a large pan. Toast the rice for 3-4 minutes adding a pinch of salt.

Add the broth to cover the rice and continue cooking, adding as needed. About halfway through cooking, add the remaining slices of asparagus and continue to cook the risotto, adding salt if necessary. Set aside a couple of tablespoons of cream.

When there are 2-3 minutes left for the risotto to cook, add the rest of the cream. After cooking, let it rest covered for two minutes. Stir in the butter, the grated cheese.

Add a grind of pepper, a drizzle of oil and the remaining asparagus cream, stir vigorously. Serve the asparagus risotto hot, garnishing the dishes with the asparagus tips kept aside.