

Risotto express, asparagus and smoked salmon

Recette pour 4 personnes



Description

A risotto with all the flavors of spring: fresh, green and fragrant with some smoked salmon.

L'idée déco

Risotto is a dish that can be made in a million different ways. Let your imagination and creativity loose! This is the express way to make risotto. To discover and perfect the traditional risotto making technique, participate in one of our evening or weekend classes.

Ingrédients

For the risotto

- 250 Gr Arborio rice
- 1 Unit(s) White onion
- 100 Gr Parmigiano reggiano
- 200 Ml White wine
- 2 Liter(s) Fish stock
- 50 Gr Butter
- 5 Bunch(es) Green asparagus
- 200 Gr Smoked salmon
- 8 Sprig(s) Chives
- 1 Unit(s) Lemon

- Olive oil
- Salt and pepper

Préparations

Temps de préparation **30 mins**

Preparation

In a saucepan, bring the fish stock to a boil, add the rice and cook for 7 minutes. Once the rice is precooked, drain, making sure you keep the broth. Spread the rice on a plate or cookie sheet to stop the cooking. While the

rice is cooking: Chop the chives and grate the Parmigiano. Chop the onion and cut the butter into small cubes. Cook the asparagus in a pot of boiling salted water about 1-2 minutes and immediately plunge into an ice water bath to stop the cooking.

For the risotto

In a hot pan with olive oil, cook the onions until they are soft and translucent. Add rice and white wine and cook until it is completely absorbed. Cover with the broth (That the rice was cooked in) and stir until the liquid is absorbed, repeat, adding more broth until the rice is cooked al dente. Add the asparagus and lemon zest to the risotto, cook another minute to warm through. Remove from heat, add the Parmesan, half the chives and butter cubes. Mix gently and adjust seasoning. Add the salmon on the top and allow 1 or 2 minutes for the risotto flavors to meld together.

Bon appétit!