

Asparagus risotto, lemon zest, smoked salmon

Recipe for 4 persons



Description

Arborio rice cooked with a ladle of fish stock and flavored with white wine, green asparagus, lemon zest and parmesan and garnish with rosettes of smoked salmon.

Note

You can pre-cook the risotto and stop the cooking process after about 15 minutes when the rice is still crunchy and before you add in all the garnish. Simply spread the risotto on a large cookie sheet. This way you can resume cooking when you are ready to serve by warming up your rice with the remaining broth and subsequently incorporating all remaining ingredients.

Ingredients

For the risotto

- 300 Gr Arborio rice
- 1 Unit(s) Onion
- 200 Ml White wine
- 1 Liter(s) Fish stock

- Salt and pepper
- Olive oil

For the garnish

- 50 Gr Butter
- 50 Gr Parmigiano reggiano
- 0.50 Bunch(es) Green asparagus
- 200 Gr Smoked salmon
- 8 Sprig(s) Chives
- 1 Unit(s) Lemon

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**

General preparation

Chop the onion and chives. Zest the lemon. Grate the parmesan. Cut butter into cubes. Remove the fibrous part from the asparagus and cut them with an angle into small pieces.

Asparagus preparation

Cook the asparagus in a pot of salted boiling water for 1-2 minutes to keeping them al dente and

plunge them immediately in an ice bath to stop the cooking process.

Risotto preparation

In a saucepan, heat the fish stock and season with salt and pepper if necessary. In another pot, drizzle with olive oil and sweat the onion until tender. Add rice and stir until the rice grains become translucent. Deglaze with white wine. Stir and let the liquid evaporate completely. Pour a ladle of hot stock, stirring often until liquid is absorbed. Add remaining broth ladle by ladle, stirring constantly until the rice is cooked but still al dente, about 20 minutes. Stir in the asparagus and lemon zest, cook another minute to heat through. Remove from heat, add the parmesan, half the chives and the butter cubes. Mix gently and adjust seasoning.

To serve

Serve your risotto in shallow bowls and garnish with slices of smoked salmon arranged in rosette. Sprinkle with chives.

Bon appétit!