



Inspired by Scandinavia

CHORIZO, ASPARAGUS AND GOAT'S CHEESE RISOTTO

EQUIPMENT

MEDIUM SIZE SAUCEPAN, WOODEN SPOON, MIXING BOWL, CHEFS KNIFE, FOIL

INGREDIENTS

250GM ARBORIO RICE, 400GM CHICKEN STOCK, 50GM VERJUICE, 1 CHORIZO SAUSAGE, 6 ASPARAGUS SPEARS,
4 SPRIGS THYME, 1 BROWN ONION, 50GM GOAT'S CHEESE, 30GM BUTTER, PINCH OF SAFFRON STRANDS,
PARMESAN CHEESE, CHIVES, FLAKE SALT, EXTRA VIRGIN OLIVE OIL

METHOD

PLACE THE SAUCEPAN OVER MEDIUM HEAT. SLICE THE CHORIZO IN HALF AND SLICE 1 HALF FINELY AND SET ASIDE. FINELY DICE THE ONION AND SET ASIDE ALSO.

ADD A SPLASH OF EXTRA VIRGIN OLIVE OIL TO THE SAUCEPAN AND ADD THE CHORIZO AND SAUTÉ FOR 1 MINUTE. ADD THE DICED ONION SAFFRON AND THYME AND SAUTÉ FOR A FURTHER 3-4 MINUTES.

ADD THE ARBORIO RICE AND TOAST IT STIRRING THE POT FOR 1 MINUTE.

DEGLAZE THE POT WITH VERJUICE AND COOK UNTIL ALL THE LIQUID HAS EVAPORATED.

NEXT ADD THE STOCK ALL AT ONCE AND STIR THE POT. INCREASE THE HEAT TO FULL AND BRING THE POT TO THE BOIL. ONCE THE POT HAS BOILED REMOVE IT FROM THE STOVETOP.

COVER THE POT TIGHTLY WITH FOIL AND PLACE THE POT INTO A PRE-HEATED OVEN STEAM SETTING 100°C FOR 14 MINUTES.

5 MINUTES BEFORE THE RISOTTO HAS FINISHED PLACE THE ASPARAGUS ON A PERFORATED TRAY AND STEAM WITH THE RISOTTO FOR THE REMAINING TIME.

ONCE COOKED REMOVE THE ASPARAGUS AND RISOTTO FROM THE POT AND LEAVE THE RISOTTO COVERED TO STAND FOR 5 MINUTES.

CUT THE STALK OF THE ASPARAGUS INTO SMALL PIECES LEAVING THE TIPS TO USE AS A GARNISH.

REMOVE THE FOIL FROM THE POT OF RISOTTO AND STIR THROUGH BUTTER AND THE ASPARAGUS PIECES. SEASON THE RISOTTO WITH SALT AND PEPPER AND SPOON IT INTO A LARGE SERVING BOWL.

TO FINISH GRATE OVER SOME PARMESAN CHEESE AND SCATTER OVER THE ASPARAGUS TIPS, CRUMBLE THE GOAT'S CHEESE AND DRIZZLE THE RISOTTO WITH EXTRA VIRGIN OLIVE OIL AND SERVE.

HINTS & TIPS

- ALTHOUGH NOT THE TRADITIONAL METHOD FOR COOKING RISOTTO THIS IS A VERY SIMPLE HANDS FREE METHOD THAT SAVES YOU STANDING AND STIRRING A POT FOR 20 MINUTES.
- ENSURE YOU START THE RISOTTO ON THE STOVETOP THE RESIDUAL HEAT FROM THE STOVETOP IS A KEY TO SUCCESS WITH ANY RISOTTO YOU CHOOSE TO MAKE.
- CHICKEN RISOTTO IS A FAVORITE IN MANY HOMES, USE THE SAME METHOD FOR CHICKEN RISOTTO AND WHERE POSSIBLE USE SKINLESS THIGH FILLETS RATHER THAN CHICKEN BREAST. THIGH FILLETS WILL RENDER A BETTER AND MORE FLAVOUR PACKED RESULT.