

ASPARAGUS RISOTTO WITH ALMOND BLADES



Ingredients (serves 4 people):

250 g green asparagus trimmed in slices

1 cup leek cut into slices

2 saffron packages

1-liter vegetable broth

$\frac{3}{4}$ cup dry white wine

2 tbsp unsalted butter

1 onion cut into small cubes

1 clove minced garlic

250 g arborio rice

2 tbsp grated Parmesan cheese

4 tbsp grated Parmesan cheese to serve

Salt to taste

Black pepper to taste

Chopped spring onion to taste

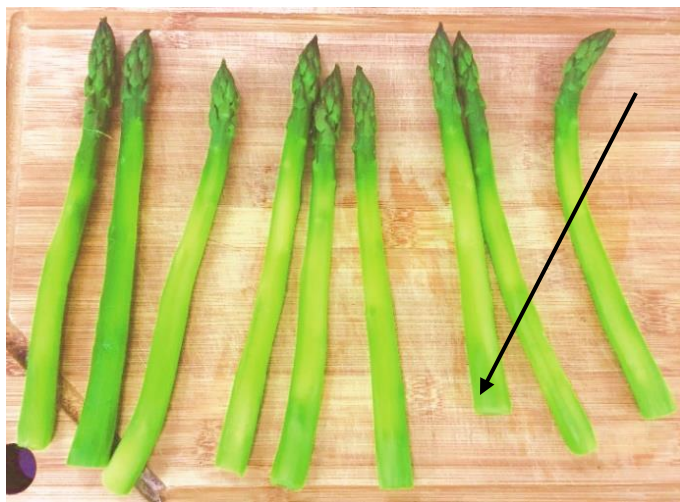
Chopped parsley to taste

Olive oil as needed

4 tbsp lightly toasted almond blades

Preparation:

1. To clean the asparagus, cut off the thick stem, about 5 to 6 cm from the base to the tips and remove the skin.
2. To cook the asparagus, tie the bundle of asparagus with cotton string.
3. Put the asparagus in a deep, narrow bowl with boiling salted water and cover up to $\frac{3}{4}$ of the asparagus and leave the asparagus tips out.
4. Cook for a maximum of 5 to 9 minutes, depending on the thickness of the asparagus stalks.



5. The steam from the hot water will cook the tips of the asparagus at the right point, as placing the tips of the asparagus in the water will cook before the central part.

6. Cut into small pieces and set aside.

7. Dissolve the saffron in 100 ml of water and reserve.

8. Heat the broth over medium heat until it starts to boil.

9. In a deep pan heat a drizzle of olive oil and fry the onion and garlic for 3 to 4 minutes until it is tender, but without browning.

10. Add the leeks and fry for 2 to 3 minutes.



11. Incorporate the rice and fry for 2 minutes.
12. Add the wine and let it evaporate.
13. Start adding 1 or 2 ladles of vegetable broth and stir until incorporated.
14. Stir until the liquid is completely absorbed by the rice.
15. Add the saffron dissolved in 100 ml of water and stir.



16. Continue to add the broth gradually and stir until the rice is soft and creamy, but al dente.
17. It may not be necessary to use all broth.
18. Add asparagus, butter and Parmesan cheese and stir to incorporate the flavors.

19. Adjust salt and pepper.
20. Let stand covered for 1 to 2 minutes.
21. Finish with spring onion and parsley.
22. Serve sprinkled with freshly grated Parmesan cheese and almond blades.

