



cauliflower risotto

↳ *Risotto with minipic slices – a delightful side dish or main meal*

Ingredients (Serves 4–6)

- 1.2–1.5 l stock, e.g. chicken, meat or vegetable stock
- 1 small cauliflower, about 500 g, cut into florets
- 100 g stale bread, dry, chopped
- Butter for frying
- 2 tbsp. parsley, chopped
- 4–6 minipics, sliced

Risotto:

- 25 g butter
- 1 tbsp. olive oil
- 1 onion, finely chopped
- 2 celery sticks, finely chopped
- 1 sprig of thyme
- 1 bay leaf
- 350 g risotto rice, e.g. Carnaroli, Arborio, Baldo, Vialone
- 100 ml dry white wine
- 40–50 g butter
- 25–50 g Parmesan, freshly grated
- Pepper, freshly ground
- Grated Parmesan to serve

Preparation

Bring the stock to the boil. Add the cauliflower and simmer. Keep warm.

Fry the bread in butter until crisp. Add parsley and minipics then fry. Set aside.

Risotto: Heat up butter and olive oil in a large pan. Add onion, celery, thyme and bay leaf, then sauté on a medium heat until translucent (7 minutes).

Sprinkle in the rice and cook while stirring until the rice grains glisten all over and quietly crackle. Coat with wine and reduce completely.

Add 1 ladle of stock, about 200 ml, without cauliflower. Stir constantly until the liquid has almost boiled down. Gradually add the rest of the stock until the risotto, after 17–25 minutes, is al dente and creamy.

Take the pan off the heat then remove thyme and bay leaf. Thoroughly stir butter and cheese into the risotto. Add cauliflower. Pour in a little stock, as required.

To serve: Place risotto on pre-heated plates. Grind pepper over the top and sprinkle with minipic slices. Serve with Parmesan.