



Vegetarian



Medium



45 mins – 1 hr

Asparagus Risotto

SERVES: 4

PREPARATION TIME: 20 minutes

COOKING TIME: 30 minutes

Ingredients

- 200g asparagus, woody ends removed
- 2 tbsp Filippo Berio Mild & Light Olive Oil
- 1/2 onion, diced
- 1 celery stick, diced
- 2 garlic cloves, chopped
- 300g risotto rice
- 75ml white wine
- 1L hot vegetable stock
- 50g parmesan cheese
- 2 tbsp mascarpone
- Fresh thyme and parsley, roughly chopped
- Filippo Berio Extra Virgin Olive Oil to drizzle

Method

1. In a pan of salted boiling water, cook the asparagus for 2 minutes until just tender. Drain and leave to cool. Once cooled, keep the tips of the asparagus intact and chop the stalks into small rounds.
2. In a large frying pan, heat the Filippo Berio Mild & Light Olive Oil. Fry the onion, celery and garlic on low heat until soft and translucent.
3. Add the rice, turn up the heat and stir well to coat the rice in the oil.
4. When coated, add the wine and let it bubble for a few minutes to cook out the alcohol.
5. Turn down the heat to medium, and begin to add the stock one ladle at a time, stirring continuously. Once fully absorbed, add more stock.
6. Once the rice is cooked, stir in the asparagus tips, stalks and season to taste; then turn down the heat and stir in the parmesan, mascarpone and herbs.