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cornish clotted cream and asparagus risotto



- 500ml vegetable stock
- 2 large shallots, finely chopped
- 3 tbsp olive oil
- 200g risotto rice (arborio)
- 100ml dry white wine
- 2 tbsp Rodda's Cornish clotted cream
- 25g Parmesan cheese, grated
- 1 bunch Cornish asparagus, finely chopped into 5mm slices

In a medium sized pan, saute the shallots with the olive oil until soft, add the rice and seal for a further two minutes.

Next, add the white wine into the mixture and reduce until a syrup is formed. Add your vegetable stock carefully, one ladle at a time, stirring well. The consistency you are after is slightly soft with the rice still having a slight crunch. Once cooked, cool on a tray until you are ready to serve.

Blanch the asparagus in lightly salted water, then reheat the rice for around three minutes. Just before serving, stir in the Rodda's Cornish clotted cream, lightly blanched asparagus and Parmesan cheese. Season to taste.

We like this with roasted monkfish, but you can use any fish you prefer.

Enjoy!

Time: *preparation, 10 minutes | cooking, 30 minutes*

Makes:

<https://www.roddas.co.uk/recipes/recipe/cornish-clotted-cream-and-asparagus-risotto/>

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