

# Risotto del nostro orto



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A recipe by Mattias Roock, chef at Locanda Barbarossa restaurant at the Castello del Sole Hotel in Ascona

## Preparation



Time required approx. 30 minutes



Difficulty Easy - For all



Portion size 4 people

## Features



Dish Vegetarian - Risotto



Typical product Loto rice - 0 km



Suitable in Spring - Family lunch

## INGREDIENTS

### Risotto

- 400 g green asparagus
- 50 ml olive oil
- 260 g Loto risotto rice (from our fields)
- 50 g shallot finely chopped
- 150 ml white Merlot wine
- 700 ml asparagus fond/vegetable bouillon
- 50 g butter
- 50 g mascarpone
- 80 g grated parmesan
- 1 Yuzu lemon (Asiatic citrus fruit from our garden)
- 50 g spring herbs from our garden
- Salt and pepper

## PREPARATION

### Risotto

1. Cut the final end of asparagus and peel  $\frac{3}{4}$ , then cut pieces of approx. 1 cm and do not cut the asparagus tips;
2. Cook the asparagus pieces and tips in salted water;
3. Steam the shallots in olive oil;
4. Add the washed Loto risotto and fry it for a moment;
5. Add the white Merlot wine and reduce slightly;
6. Step by step add the asparagus fond/vegetable bouillon, stir constantly cook for approx. 12-15 minutes and add salt and pepper;
7. When the risotto is al dente remove it from the heat, add asparagus, butter, mascarpone and grated parmesan;
8. Let it rest for 2-3 minutes, if necessary add spices. To conclude add the peel and juice of Yuzu lemon;
9. This is a very important step, so it maintains its consistency and has to be al dente!!

### Plating up

Serve the risotto in hot plates and garnish with the asparagus tips and spring herbs. Parmesan chips as garnishing.