

# WILD GARLIC & ASPARAGUS RISOTTO WITH TOASTED PINE NUTS

2-3 SERVINGS

20 -25 MINUTES-EASY

## INGREDIENTS

110g Carnaroli Rice  
1 Shallot or Small Onion (Diced)  
1 Clove of Garlic (Chopped)  
1 bunch British Asparagus  
Pine Nuts (Handful)  
50g Wild Garlic (Shredded)  
50g Freshly Grated Parmesan  
1 Tablespoon Mascarpone  
115g Salted Butter  
Half a Lemon  
Olive Oil  
Seasoning

## DIRECTIONS

ROAST THE ASPARAGUS IN A HOT OVEN WITH HALF A LEMON, SALT & OLIVE OIL.

LIGHTLY TOAST PINE NUTS IN SAUTÉ PAN WITH A SPLASH OF OLIVE OIL.

SAUTÉ THE SHALLOTS, GARLIC IN THE BUTTER FOR A MINUTE ON A LOW HEAT- ENSURING NO COLOUR.

ADD THE RICE & COOK FOR 2 MINS TO COAT THE RICE SLOWLY ADD THE HOT STOCK ONE LADLE AT A TIME UNTIL RICE IS JUST COOKED 'AL DENTE'

ADD THE PARMESAN, MASCARPONE & FINELY SHREDDED WILD GARLIC PLUS SOME OF THE JUICES FROM ROASTING THE ASPARAGUS TO FINISH.

CHECK SEASONING & SPOON INTO A BOWL, TOP WITH THE ROASTED ASPARAGUS & TOASTED PINE NUTS

