



Roasted asparagus risotto

Gabriele Ferron's method

Recipe by Dillon Kesur



Serves 2



1 hour

INGREDIENTS

- 4 slices of pancetta or thin bacon
- 2 bunches asparagus, woody ends trimmed or peeled
- 1 chopped clove of garlic
- rind from ½ a lemon
- ½ teaspoon paprika
- Salt and pepper

- 1 tablespoon olive oil
- 1 small chopped onion or a large shallot
- 1 cup risotto rice (e.g. carnaroli)
- 125ml warmed white wine
- 3 cups hot vegetable stock (made with asparagus ends and other vegetable trimmings)
- Salt and pepper
- 2 tablespoons butter
- 40g freshly grated parmesan cheese, plus extra for sprinkling

DIRECTIONS

1. Slowly fry pancetta slices till crisp. Place on absorbent paper. Chop roughly.
2. Rub asparagus spears with garlic, lemon rind, paprika and seasoning, to taste.
3. Roast the asparagus in a 220C oven for 15 minutes. After roasting, chop asparagus or keep whole.
4. To make risotto, heat olive oil with onion and cook on low heat till translucent. Raise heat to medium. Add rice and stir, gently frying rice for about 5 minutes.
5. Pour in warm white wine and again stir gently so as not to damage grains. Once the white wine has evaporated, stir in the vegetable stock and season to taste. Bring to a bare simmer. Cover tightly and cook for 15 minutes.
6. Remove lid and taste for doneness, checking texture is to your liking. Add the asparagus pieces. Turn off heat and very carefully fold in butter and parmesan.
7. Top with crisp pancetta pieces and more grated parmesan.



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