

Creamy Risotto with Horseradish

Our creamy Risotto has a kick from the spicy mustard touch of the horseradish. A heavenly composition of flavors, makes this a great recipe for a romantic date at home

Serves: 6 - 8

Preparation Time: Less than 30 minutes

Cooking Time: Less than 1 hour

Difficulty: Average

Ingredients

1.4L chicken stock

1 small leek

1 bundle of asparagus, peeled and cut diagonally into pieces

2tbsp vegetable oil

3tbsp butter, cubed

200g short-grain rice (arborio or carnaroli)

240ml dry white wine

3½ tbsp horseradish

45g Parmigiano Regiano, grated

Salt and freshly ground pepper

1 tbsp fresh parsley, chopped

Method

Heat the broth in a saucepan to just below boiling point. Keep it warm. Meanwhile, remove the hard green leaves and white feet from the leeks and cut the leeks lengthwise. Rinse thoroughly under the tap and dry. Cut the leek into very fine, diagonal pieces

Blanch the asparagus in boiling salted water for a few minutes.

Place the Cast Iron Heart Casserole over medium heat, add the vegetable oil and 1 tablespoon of butter. Add the leeks and cook until translucent. Make sure it doesn't brown

Add the rice and stir so that all the grains are coated with oil and butter. Pour in the wine and cook until almost all of the wine is absorbed

Add the warm broth, ladle by ladle. Stir and shake the pan every few minutes until the broth is absorbed. Repeat with a few more ladles of stock, stirring regularly until the stock is absorbed each time. After 30 to 35 minutes, the broth should be finished

Turn off the heat and mix the horseradish, the rest of the butter and the cheese into the rice. Use a wooden spoon to mix everything together while shaking the pan. Gently fold in the asparagus and season with salt and pepper. Garnish with parsley

Chefs Notes

The risotto should be slightly bubbly when prepared but should not boil. Don't let the rice get dry, it should be full of a creamy consistency, cooked until tender but not mushy. It may not have been used all the stock, but when it runs out, you can use water or more stock to cook the rice until tender