

# It's starting to feel like spring!

The perfect dish for warmer, lighter days, this delicious risotto with spring-ready asparagus is great for lunch with a salad, or as a spring time supper.

Head chef at Greenwoods Hotel and Spa, Daniel Holland Robinson says risotto is one of his favourite dishes to cook. Just make sure to add enough stock to prevent the rice from sticking!

## Asparagus risotto

### Ingredients:

- 6 asparagus spears, woody ends removed
- 1 tbsp olive oil
- 1 shallot, chopped
- 1 garlic clove, chopped
- 200g/7oz risotto rice (eg carnaroli or arborio)
- 250ml/9fl oz white wine
- 500ml/18fl oz hot vegetable stock
- 25g/1oz unsalted butter
- 75g/2¾oz parmesan (or a similar vegetarian hard cheese), grated
- salt and freshly ground black pepper

### Method

- 1** Cook the asparagus in boiling water for a few minutes until just tender. Drain and allow to cool, then chop into small pieces and set aside
- 2** For the risotto, heat the oil in a pan and gently fry the shallot and garlic until softened but not coloured. Add the rice and fry for one minute, stirring frequently, until coated in the oil. Add the wine and simmer until absorbed by the rice.
- 3** Add the hot vegetable stock a ladleful at a time, stirring between each addition to allow the liquid to



be completely absorbed, until the rice is cooked and the stock has been absorbed (you may not need all the stock). Add the asparagus, butter and Parmesan, season to taste with salt and freshly ground black pepper and stir well.

**2** To serve, divide the risotto equally and sprinkle with Parmesan shavings. Serve with fresh green leaf salad and a glass or two of Prosecco!

Ellis's restaurant at Greenwoods Hotel & Spa is open 7 days a week, including Sunday lunch, to non-residents, call 01277 829990.

Ellis's restaurant at Greenwoods Hotel & Spa is open 7 days a week, including Sunday lunch, to non-residents, call 01277 829990.

