

# Artichoke risotto

A. Caminada



## Preparing the risotto

Sweat the garlic and shallots in olive oil, add the rice and season with salt and pepper. Deglaze with Noilly Prat and reduce. Add the bouillon gradually and cook until creamy. Finally, add the grated cheese, cream and fried artichokes. Refine with olive oil according to taste.

## Preparing the artichokes

Cut the artichokes into small wedges and fry in olive oil. Salt immediately and continue to fry for around two minutes until golden yellow. Add the shallots and garlic. Season with some icing sugar, salt and pepper then add the dried tomato and balsamic vinegar. Reduce briefly and add to the risotto you have already prepared. Stir in fresh herbs, taste and season again.

## Rezept für 4

### Ingredients for the risotto

200 g Acquerello risotto  
rice  
90 g shallots  
15 g garlic  
30 ml olive oil  
20 g butter  
Salt, pepper  
50 ml Noilly Prat  
600 ml bouillon  
40 g grated cheese  
50 ml cream, whipped

### Ingredients for the artichokes

2 cleaned artichokes  
5 g garlic  
10 g shallots  
Icing sugar, salt and  
pepper  
10 slices of dried tomato,  
chopped small  
1 tbsp balsamic vinegar  
Fresh herbs such as basil  
and some citrus thyme



## Anrichten

# Preparing the dried tomato

Blanche and quarter the tomato. Remove the seeds and lay on a plate. Sprinkle with olive oil, season with salt and pepper and cover with herbs and garlic. Leave in the sun or dry in the oven at 80°C.