



# Trevisano Sumac Risotto with Roquefort and crispy leaves



## Rezept für 4

### Ingredients for the crispy leaves

100g potatoes  
1 tsp salt  
100ml water  
1 tsp beetroot juice,  
heavily reduced

### Ingredients for the risotto

2 shallots, finely diced  
2 tbsp olive oil  
250g risotto rice  
1 bay leaf  
1 tsp sumac  
100ml white wine  
50ml beetroot juice  
400-500ml vegetable  
stock  
40g butter  
1 head of trevisano, cut  
into strips  
100g Roquefort, crumbled

### Preparing the crispy leaves

Peel the potatoes and cut them into eighths. Add the salt to the water and boil the potatoes for 10 minutes. Blend to a smooth mixture together with the beetroot juice and strain through a sieve. Apply to a greased baking sheet in a thin layer. Place in a preheated oven and leave to dry with hot air at 100 °C for 40 minutes, then break into pieces.

### Cooking level for the crispy leaves

With Preheat 40 minutes | hot air setting at 100 °C



## Anrichten

# Preparing the risotto

Fry the diced shallots in the oil until they become translucent. Add the rice, bay leaves and sumac and continue to fry. Deglaze with the wine and beetroot juice and boil down. Pour on stock until the mixture is just covered and simmer, stirring continuously. Keep on adding small amounts of stock until the risotto is al dente. Stir in the butter, two-thirds of the Roquefort and the strips of trevisano and season with salt and pepper to taste. Serve the risotto in bowls and decorate with the remaining Roquefort and the crispy leaves.