



ASPARAGUS, PRAWN AND CRISPY LEEK RISOTTO

Categoria: First Courses **Tempo di preparazione:** 25 minutes **Difficoltà:** medio 

Ingredienti per 4

- 300 g asparagus
- 320 g Carnaroli rice
- vegetable stock, as needed
- prawn stock, as needed
- 450 g prawns (use the shells and heads to make the prawn stock)
- ½ glass of dry white wine
- 1 clove of garlic
- 1 leek
- extra virgin olive oil to taste
- salt to taste
- pepper to taste

Asparagus and prawn risotto is a classic dish. But an original touch is the addition of crispy leek that makes this dish even more delicious. The soft, delicate prawns marry perfectly with the balanced, slightly acidic leeks.

Difficulty: **moderate**

Cost: **moderate**

Preparation time: **25 minutes**

Serves: **4**

Method

Wash and clean the asparagus and cut into round slices, leaving the tips intact.

Peel the prawns, set aside the shells for the prawn stock, which will be used together with the vegetable stock to cook the risotto.

Place a large deep frying pan on a low heat, drizzle with extra virgin olive oil, add the garlic and asparagus, and sauté briefly until just golden.

Add the prawns and continue cooking for a few minutes.

Add the rice to the frying pan, toast until lightly browned, then deglaze with white wine.

Slowly add the hot prawn and vegetable stock to the rice and cook it over low heat.

Continue stirring until the rice is cooked and creamy yet still has some bite in the middle.

Wash and clean the leeks and cut them into strips.

Heat a good amount of oil in a frying pan.

Fry the leek strips until they are crispy and transfer them to a plate lined with paper towels to drain off the excess oil.

Divide the risotto into 4 individual servings.

Garnish each with the crispy leeks.

Enjoy!

