



Risotto with Green Asparagus and Green Pesto

“Risotto con asparagi e pesto verde”—Risotto with Asparagus and Delicious Pesto Verde



Medium



4 Servings



45 min.



A good Italian risotto thrives on contrasts: The texture of this Italian classic is creamy and velvety, yet the rice grains retain a slight bite. In this summery green version with green pesto, crisp green asparagus meets tender guinea fowl.

Just in time for asparagus season, this asparagus risotto with pesto verde and guinea fowl is a delicious recipe that everyone will love. Fresh, green, and delicious. Molto delicato!

Ingredients

1 jar of ORO di Parma Pesto Verde
300g green asparagus
900 ml vegetable or chicken stock
60 g sliced pancetta (or streaky bacon)
2 guinea fowl breasts (160g each)
½ teaspoon fennel seeds
3 garlic cloves
1 bay leaf (or dried)
250 g cherry tomatoes
50 g shallots
150 g risotto rice (e.g., Arborio)
50 ml white wine
1 tbsp butter
25 g Italian hard cheese, finely grated (e.g., Grana Padano or Parmesan)
Sweet paprika to taste
Nutmeg, freshly grated
3 tbsp extra virgin olive oil, salt, and freshly ground pepper

Step 1: The Preparation

To prepare, wash and peel the asparagus. Then trim off the tough ends and cut the asparagus into 2–3-centimeter-long pieces. Next, peel and dice the shallots. Next, finely grate an Italian hard cheese of your choice (e.g., Grana Padano or Parmesan). Wash the guinea fowl breast and season both sides with pepper, paprika, and fennel seeds.

Step 2: Preparation

Bring salted water to a boil and cook the asparagus pieces in it for 5 to 6 minutes. Heat olive oil in a pan and fry the pancetta strips until crispy. Then remove the pancetta from the pan and set it aside in a small bowl.

Step 3: The Guinea Fowl

Now brown the guinea fowl in olive oil. Add the garlic cloves and bay leaves to the pan and season the guinea fowl with salt. After turning the guinea fowl several times, place the pan in the oven at 150°C for 20 minutes. Be sure to use an oven-safe cast-iron or stainless steel pan for this.

Step 4: The Risotto

Now you can start preparing the risotto. To do this, heat some vegetable or chicken stock in a pot and set it aside. Sauté the shallots in olive oil; after a short while, add the rice and cook it with the shallots for a few minutes. Next, deglaze the risotto with white wine and let it evaporate. Now add the hot stock and stir frequently. Let the risotto cook for about 20 minutes, stirring regularly, until the liquid has evaporated. Afterward, stir in the asparagus pieces, a little butter, $\frac{3}{4}$ of the pesto verde, and the grated hard cheese. Finally, season with salt and nutmeg to taste, and serve alongside the crispy-roasted guinea fowl. Molto delicato!

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