

Miele

Buckwheat and leek risotto with roasted broccolini and pine nuts

By Miele

20 minutes

Preparation time

25 minutes

Cooking time

4 serves

Serves



INGREDIENTS

200g buckwheat
2 tbs olive oil
1 leek, trimmed and finely sliced
3 garlic cloves, finely diced
½ tsp dried tarragon
125ml white wine
Zest and juice of 1 lemon
1 bay leaf
380ml vegetable stock
70g Parmesan cheese, finely grated
100g broccolini

To serve

Parmesan cheese, grated
Pine nuts, roasted

METHOD

1. Heat oil in a frying pan on medium heat, Induction setting 6. Add the leek and garlic and cook gently, without browning, until translucent and soft.
2. Place the leek and garlic into a Solid steam tray and add tarragon, wine, buckwheat, lemon zest, bay leaf and stock. Steam at 100°C for 18 minutes.
3. Add broccolini to the tray and Steam at 100°C for a further 2 minutes.
4. Remove from the Steam oven and stir through the parmesan cheese, lemon juice and pine nuts. Season to taste with salt and pepper.

To serve

1. Top with a sprinkling of pine nuts and additional parmesan cheese if desired.