

Miele

Saffron risotto with asparagus

By Miele

15 minutes

Preparation Time

30 minutes

Cooking Time

4 serves

Serves



INGREDIENTS

¼ tsp saffron threads
60 ml (¼ cup) white wine
60 g butter
1 tbsp (20 ml) olive oil
3 shallots, finely chopped
1 garlic clove, finely chopped
200 g (1 cup) Arborio rice
500 ml (2 cups) homemade or store-bought vegetable stock
2 lemon myrtle leaves, optional
2 bunches asparagus, woody ends removed
1 lemon, zested and juiced
40 g (½ cup) parmesan, finely grated
2 tbsp finely chopped chives
Salt and white pepper, to taste

Miele Accessories

Unperforated steam container
Perforated steam container

METHOD

1. Soak the saffron in 1 tablespoon of the wine for 10 minutes.
2. Place half of the butter and olive oil in a frying pan on medium heat, induction setting 6. Cook the shallots and garlic for 5 minutes, or until translucent. Add the remaining wine and reduce until almost evaporated.
3. Place the rice, stock, shallot mixture and saffron mixture in an unperforated steam container. Add the lemon myrtle leaves, if using. Place into a steam oven and Steam at 100°C for 18 minutes.
4. Place the asparagus in a perforated steam container. Place into the steam oven, along with the risotto and Steam at 100°C for 2 minutes.
5. Remove the lemon myrtle leaves, if using, and stir through the lemon zest and juice. Cover for 5 minutes, keep warm in the gourmet warming drawer, if possible.
6. Stir through remaining butter, parmesan, chives and add more stock or water if risotto is thick (it should spread on a plate). Season to taste and top with the asparagus.

Alternative appliance method

- Cook the risotto on cooktop on medium heat, induction setting 6, stirring often for 20 minutes, or until rice is tender.
- Using the Rapid Steam function on the steam oven with microwave will reduce the cooking time for the rice. Steam at 300W+100°C for 12 minutes or until rice grains are tender.

Hints and tips

- This risotto is delicious with pipis. They can be steamed in a perforated steam container over the risotto for 5 minutes.
- Use this risotto as a base recipe and add your favourite ingredients.
- Lemon myrtle is a native Australian herb, found fresh in some states. It is available dry in gourmet stores. Adding it to this dish gives a deep lemon flavour.
- Making your own stock is a great way to use food scraps. We freeze scraps (and bones for meat stocks). When we have enough, we make stock either on the induction cooktop or in the steam oven.