

Risotto mit Sellerie, Blaukäse und Salbei

914

Typ: Gemüse

Quelle: Mary Berry, BBC Food <https://www.bbc.co.uk/food>

Bemerkungen:

Zutaten 4 Personen

2 tbsp olive or sunflower oil
2 onions, finely chopped
5 celery sticks, chopped
2 garlic cloves, crushed
200 g small chestnut mushrooms, sliced
275 g risotto rice
250 mL white wine
750 mL hot vegetable stock
150 g frozen petits pois
115 g blue cheese (such as stilton or dolcelatte), coarsely grated
2 tbsp chopped sage, plus extra to garnish
knob of butter
salt and freshly ground black pepper

- Rezept:**
1. Heat the oil in a deep frying pan over a high heat. Add the onions and celery and fry for 4–5 minutes, to soften. Add the garlic and mushrooms and fry for a further 2–3 minutes. Add the rice and stir into the vegetables.
 2. Pour in the wine and let it bubble for 1–2 minutes until the volume of liquid has reduced. Add a ladleful of the hot stock and continue to add the stock, a little at a time, until it has all been absorbed. This will take about 15–20 minutes. Stir!
 3. Add the petits pois and cook for a few minutes. Turn off the heat and stir in the cheese and sage. Season with a little salt and plenty of black pepper. Leave to stand for 2 minutes until the cheese is melted.
 4. Melt the butter in a small pan over a high heat and fry a few sage leaves until crisp.
 5. Serve the risotto hot in warmed bowls with the crispy sage leaves to garnish.