



Asparagus risotto with Seasoning Cheese



Ingredients for 2 persons

200g risotto rice (alternatively round grain rice)

300g green asparagus

1 onion & 2 cloves of garlic

800ml vegetable soup

50g [Seasoning Cheese](#)

20g butter

1 organic lemon for grating

fresh basil

pine nuts



Preparation

Toast the pine nuts in a pan without oil until golden brown and then set aside. Cut the asparagus diagonally into 1-2 cm pieces. Peel and finely chop the onion and garlic.

Fry the asparagus in a little olive oil for 2-3 minutes, then remove about half of it from the pot and set aside for later. Add the onion, garlic and risotto rice to the pan and sauté everything together for a few minutes. Then deglaze with a ladle of vegetable soup and stir thoroughly.

Turn the heat to medium and keep adding ladles of soup and stirring vigorously. If the rice starts to stick to the pan, keep adding soup and stirring vigorously. The more you stir, the creamier the end result will be.

When the rice is al dente, add the butter, grate the lemon over the risotto (to taste) and finally fold in the seasoned cheese. Fold in the asparagus that you have previously set aside, add the freshly chopped basil and season with salt and pepper.

Preparation: approx. 45 minutes

Level of difficulty: easy

Enjoy 😊