



Herb-bacon risotto with white asparagus and beef strips

Ingredients

For 4 portions

For the risotto

- 300g risotto rice
- 50 g butter + 1 tbsp
- 100 ml white wine
- 1 litre vegetable stock
- 100 g grated parmesan
- 1 onion

- 2 cloves of garlic
- 30 g fresh herbs (e.g. parsley, basil and chives)
- 75 g bacon
- salt, pepper

For the asparagus

- 1 bunch of white asparagus
- 1 tbsp butter
- juice of half a lemon
- 1 tsp sugar
- salt, pepper

For the beef

- 300 g beef rump
- 1 tbsp rapeseed oil
- salt, pepper

Preparation

For the risotto heat up broth in a pot and let it simmer slightly at medium heat. Peel and finely chop the onions and garlic. Melt butter in a pot, fry onions for 2 minutes until translucent, add garlic and fry for 1 minute. Add rice and stir-fry for about 2-3 minutes.

Clean and peel asparagus and remove wooden ends. Simmer in boiling salted water with sugar, butter and lemon juice for about 10 minutes at medium heat. Drain and collect the asparagus stock.

Deglaze rice with white wine and simmer over medium heat stirring regularly until the rice

has absorbed the liquid. Then gradually add the asparagus stock and broth alternately and repeat the process until the entire amount of broth has been used. Cook the rice for about 20 minutes until it has a creamy consistency.

Slowly fry the bacon at low heat until it is crispy.

Coat the rump steak with oil and heat an uncoated pan. Salt the meat and fry on both sides for about 2 minutes. Then wrap in some aluminium foil and let it rest for about 10 minutes before cutting it.

Finely chop the herbs. Cut asparagus into small pieces except for 4 stalks. Turn off the stove, add parmesan, butter, herbs, asparagus pieces and bacon and mix everything well.

Cut rump steak into strips. Cut the asparagus stems in half, arrange the risotto and serve with asparagus and beef strips. For the risotto you can use all herbs you have in the house. There are no limits to your own herb variations.