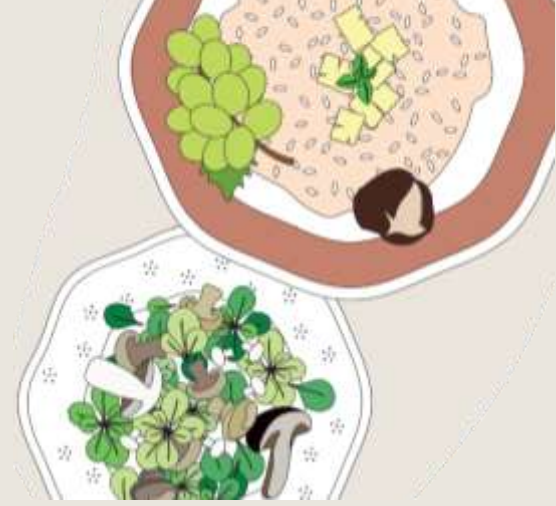


Sweet Chestnut Risotto with Lamb's Lettuce

Serves 4

Approximate preparation time: 30-35 minutes



Quantity	Ingredients	Preparation
Sweet chestnut risotto		
7 dl	water	Sear the mushrooms in olive oil. Finely chop the onions and garlic, and sauté with the mushrooms, Add the rice and sauté briefly. Season with salt and pepper and deglaze with white wine. Dissolve the vegetable stock in the water and add to the rice after the wine has been reduced. Simmer on a low heat until the rice is cooked. Add a knob of butter and grated hard cheese. Bring the orange juice and white wine with sugar to the boil, add the sweet chestnuts and grapes and boil down. Either mix the sweet chestnuts into the risotto or use as a garnish.
30 g	hard cheese	
90 ml	white wine	
260 g	rice	
1	onion (small)	
1 tbsp	vegetable stock	
2 tbsp	olive oil	
1 tsp	salt	
1 tbsp	butter	
180 g	sweet chestnuts	
20 g	sugar	
70 ml	white wine	
2 tbsp	orange juice	
200 g	frozen mushrooms	
80 g	grapes	
Lamb's lettuce with mushrooms		
1 tsp	salt	Prepare the lamb's lettuce. Slice the button mushrooms and wild mushrooms. Mix the rapeseed oil, balsamic vinegar and salt. Put everything in a bowl and mix.
1 tbsp	rapeseed oil	
80 ml	balsamic vinegar	
170 g	lamb's lettuce	
90 g	button mushrooms	
90 g	mushrooms	

Fun fact:

Particularly attractive with individual larger sweet chestnut pieces (add when serving to avoid crushing them).