



RISOTTO WITH GREEN ASPARAGUS AND ABONDANCE CHEESE (4pers)



1 litre chicken stock
Salt
100g grated Abondance
1 onion
15cl white wine

300g arborio rice (risotto)
1 bunch green asparagus
2 tablespoons
Olive oil

1. Peel the asparagus and cook them in boiling salted water, reserve the asparagus feathers.
2. Sauté the rice, feathers, olive oil and white wine until the rice is translucent. Then, wet with the broth in several times. Salt to suit. At the end of cooking, add the grated Abondance cheese. Whipped cream can optionally be added.
3. Arrange the rice in a deep dish and place the warm asparagus on top.

Recipe proposed by the restaurant « Le Mont de Grange », Abondance.

