

SAFFRON RISOTTO WITH CARDAMOM SMELL INSIDE BRIE CHEESE



Ingredients (serves 4 people):

400 g arborio rice

Olive oil to taste

2 cloves minced garlic

1 chopped onion

2 tbsp unsalted and cold butter

1 glass white wine

2 tbsp grated Parmesan cheese

1000 ml vegetable or chicken stock

Chopped parsley to taste

Salt to taste

Black pepper to taste

Saffron to taste diluted with water

4 pieces round Brie cheese

Grated Parmesan cheese to taste

Cardamom seeds to taste

Preparation:

1. Remove the center of the Brie cheese pieces without puncturing the bottom and leaving the sides to form a depression. Reserve the removed Brie cheese.

2. Preheat oven to 200° C or, if you prefer, use without baking.



3. In a baking dish put the pieces of Brie cheese.

4. Heat for + or - 10 minutes or until creamy inside.

5. In the meantime, heat the vegetable or chicken stock over medium heat until it begins to boil.

6. Decrease the fire and boil for another minute and switch off.

7. In a bowl dissolve the turmeric in 1 or

2 tbsp stock.

8. For the risotto in a pan heat a drizzle of olive oil.

9. Brown the onion and garlic until fragrant.

10. Incorporate the rice and fry for two minutes.

11. Add the white wine and let it evaporate.

12. Start adding one or two shells of stock and stir until incorporated.

13. Stir until the liquid is completely absorbed by the rice. Add the saffron.

14. Add the stock slowly and stir until the rice is soft and creamy and almost al dente.

15. When the grain is almost al dente add the Brie cheese that has been removed and stir gently.

16. Turn off the fire.

17. If necessary, adjust salt and pepper.

18. Add parsley and cardamom grains.

19. Add butter and Parmesan cheese and stir vigorously to incorporate.

20. Place the scooped pieces of Brie cheese on individual plates and add risotto spoons to just above the base.

21. Serve immediately with grated Parmesan cheese.