



EBLY TENDER WHEAT RISOTTO

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible



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easy

Tips

This risotto is also excellent with vegetables.

INGREDIENTS FOR 4 PORTIONS

0.5	Onion(s), finely chopped
1.5 tbsp	Olive oil
500 g	Ebly Tender Wheat, cooked
600 ml	Clear vegetable stock
100 ml	White wine
40 g	Parmesan, grated
250 g	QimiQ Classic, chilled
	Salt and pepper

METHOD

1. Fry the onion in olive oil. Add the cooked Ebly Tenderwheat, fry for a few minutes and douse with the white wine. Gradually add the stock and continue to cook until a compact consistency has been achieved.
2. Add the cold QimiQ Classic and parmesan and mix well. Season to taste with salt and pepper.