



# 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

<b>0.5</b>	Onion(s), finely chopped
<b>1.5 tbsp</b>	Olive oil
<b>500 g</b>	Ebly Tender Wheat, cooked
<b>600 ml</b>	Clear vegetable stock
<b>100 ml</b>	White wine
<b>40 g</b>	Parmesan, grated
<b>250 g</b>	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.