

## Asparagus Risotto

(Serves 2-3)

1 bundle English asparagus

Butter/olive oil

1 mild onion, finely diced

1 clove garlic, crushed

175g Arborio/risotto rice

Chopped mixed herbs, to taste

Approximately  $\frac{3}{4}$  litre to 1 litre stock

2-3 eggs

2 slices of prosciutto or cooked smoked bacon

Parmesan cheese, grated

- Gently sauté the onion in olive oil or butter until soft and golden. Whilst this is happening, trim any woody ends from the asparagus and then cut the stalks in half, reserving the top halves/tips for later. Slice the lower half of the stem into chunky rounds and add to the onion, stirring everything around until starting to soften.
- Add the garlic and rice and sauté for a minute before adding some stock. Fresh herbs should be added towards the end, but if you're using dried, add them now.
- As the rice absorbs the liquid, keep adding more stock, a little at a time.
- The risotto will take about 25 minutes to cook. Once the rice is *al dente* and has absorbed most of the liquid, cover and leave to stand whilst you cook the asparagus tips in salted boiling water. This should take about five minutes or so.
- At the same time, lightly poach one egg per person.
- Once the asparagus tips and eggs are ready, serve the risotto on individual plates, garnished with strips of prosciutto or crispy cooked bacon. Top each plate with a poached egg and some buttered asparagus tips.
- Season to taste and add freshly grated Parmesan cheese and a little chopped parsley.