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Risotto au Parmesan avec Petits Legumes de Saison et Oeuf Poché

(Parmesan Risotto with steamed seasonal vegetables and poached egg)

INGREDIENTS

1/2 cup Arborio rice

2 1/2 cups white veal stock

2 eggs

3 tablespoons white vinegar (for poaching eggs)

Salt and pepper to taste

Baby carrots

Baby turnips

Baby fennel

1/2 ounce Parmesan cheese (plus a little extra for garnish)

Fresh chervil or chives, snipped for garnish

DIRECTIONS

Prepare risotto by sautéing rice in a little bit of olive oil in a sauté pan. Add stock one half cup at a time, stirring often, until all stock is used and rice is al dente. Season with salt and pepper and stir in Parmesan.

Meanwhile, steam veggies and poach eggs until yolk is still soft, but whites are cooked.

Spoon risotto on plates and top with veggies and poached egg. Sprinkle with extra grated Parmesan and snipped chives or chervil as garnish.

NOTE *I added two finely chopped shallots to the risotto when sautéing it in the pan.

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[back](#)

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