

ASPARAGUS RISOTTO CAKES

1 cup Arborio rice
1 medium Onion—diced
1 clove Garlic—minced
3-4 Tbsp. Olive oil
Salt & Pepper
1 1/2-2 cups Water or Stock

3/4 cup Parmesan cheese—grated

1-1/2 cups Asparagus—slice thin

2-3 cups fresh Bread crumbs

Sauté Onion, Garlic, S & P in Olive oil until translucent.

Add Rice and sauté a couple of minutes

Add one cup of Stock, simmer and stir until absorbed.

Add 1/2 cup Stock, simmer and stir until absorbed. Check the hardness of the Rice—if needed, add more Stock. (You want it cooked chewy, not raw)

When done, Add Parmesan and Asparagus—mix thoroughly, place in shallow casserole and cover with parchment. Refrigerate for 4 hours or overnight.

Place bread crumbs in large bowl.

Place approximately 3-4 oz. Risotto in bowl, coat with crumbs

Place on board and shape into little “hockey pucks.” Set aside...

When ready to serve: Brown cake in sauté pan with Olive oil.

Set in warm oven to keep hot and ready to serve.