

Quid ink risotto, peas, garlic and basil

Recipe for 4 persons

Description

You 've never seen that... a black risotto!

Note

Because the fish stocks are usually very salty we recommend to season with pepper only and not to add any salt in this recipe!

Ingredients

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- 280 Gr Arborio rice
- 1 Bag(s) Squid ink
- 3 Liter(s) Fish stock
- 100 Gr Grated parmesan
- 80 Ml White wine
- 80 Gr Peas
- 2 Clove(s) Garlic
- 1 Bunch(es) Basil
- 60 Gr Butter
- 1 Unit(s) Onion

Preparation

- Preparation time **30 mins**

Prep

Warm your fish stock.

Peel and finely chop the onion and the garlic.

Grate the Parmesan and keep aside in the fridge.

Risotto

In a hot pot with a dash of oil, sweat the onions and the garlic. Add the Arborio rice, mix and let cook for 2 minutes to get the rice a bit more clear than white.

Deglaze with white wine and let evaporate.

Add the peas, cook for 2 minutes and add the ink.

Mix with wooden spoon and add the fish stock one ladle at a time until the rice is cooked (about 20 min).

Remove from heat, add the Parmesan, the butter and the basil. Mix and season with pepper.

Bon appétit!