



**Asparagus Risotto, parmesan tuile, asparagus spears and a chorizo crumb**

Ingredients	Method
<p><b>Risotto</b>            320g of risotto rice            500ml of hot vegetable stock            4 asparagus spears            50g of butter            50g of Parmesan, grated            olive oil            salt            pepper</p> <p><b>Asparagus Cream</b>            1 bunch of asparagus            1 tsp bicarbonate of soda</p> <p><b>Chorizo Crumb</b>            Chorizo sausage skin removed            Olive oil</p> <p><b>Garnish</b>            Asparagus            Micro greens            Parmesan            Zest on 1 lemon</p>	<p>First make the asparagus cream. Chop the asparagus into pieces, keeping the spear heads to one side to use for garnish later. Place the asparagus in a saucepan and add just enough water to cover. Add the bicarbonate of soda. Cook until tender, about 5 minutes. Drain and reserve the cooking water. Blitz the asparagus with a hand blender using some of the cooking water if needed. Put to one side.</p> <p>Preheat oven to 350f. Make the parmesan tuiles by placing 4 strips of grated parmesan, roughly 5cm x 15cm, on a silicone baking sheet and place in the oven. Once the cheese has melted and has turned a golden colour remove from the oven. Let parmesan strips rest for about 30 seconds and then wrap around a rolling pin to make a circle. Keep in place until the parmesan has cooled and hardened. You may want to make 2 of these at a time as you have to work quickly. Place the tuiles to one side.</p> <p>Chop the Chorizo up into tiny pieces and fry in a little oil in a pan until they are crispy. Drain on paper towel and put to one side.</p> <p>Sauté the reserved asparagus spear tips and season with salt and pepper.</p> <p>To cook the risotto, toast the rice in a little olive oil in a pan over a medium heat. Season and then gradually add the vegetable stock. When half cooked add the asparagus cream and finish cooking until the rice is al dente. Remove from the heat and add the butter and parmesan. Season.</p> <p>Divide the risotto into 4 bowls. Place the asparagus spear heads, chorizo crumb and lemon zest on top. Add the parmesan tuile to the middle of the risotto and finish with micro greens. For this dish I use radish micro green. I grow my own micro greens on the boat.</p>