

Ginger lime risotto with 'BIG' flowers

Serves 4 people

- 350 g/ 12¼ oz risotto rice (Vialone or Arborio)
- 2 finely diced scallions
- 4 Tbsp olive oil, some butter
- 0.2 l/ 1 cup dry white wine
- 1.6 l/ 7¾ cups hot strong vegetable stock
- 50 g/ 1¾ oz grated parmesan cheese
- 5 cl/ 3-4 Tbsp ginger juice
- Juice of one lime, some lime zest
- 20 g/ ¾ oz finely grated ginger
- 0.1 l/ ½ cup whipped cream
- 80 'BIG' begonia flowers
- Sea salt, a pinch of white pepper from the pepper grinder



And here's how to make it

Sauté diced scallions in olive oil and butter until translucent, add risotto rice and sauté briefly.

Salt, deglaze with white wine, and let white wine simmer down completely. Add the hot stock little by little.

Be sure to keep simmering, cooking time is about 20 minutes.

The rice will gradually absorb the stock, taking on a spicy taste as well as a shine and viscosity.

When the rice is completely cooked, add parmesan cheese, lime juice and zest, ginger juice, grated ginger, and whipped cream, stir well until combined and season again.

Arrange on deep plates and sprinkle generously with 'BIG' begonia flowers.

Our tip:

The risotto should still be quite liquid or viscous.

