



Risotto with elderflower and strawberry



Dessert



30 min.



4



INGREDIENTS:

- 400 gr or 14 oz risotto rice (Arborio or Carnaroli)
- 50 gr or 1.8 oz butter
- 1 L or 34 fl oz milk
- 40 gr or 1.4 oz caster sugar
- 1 dl or 3.3 fl oz Elderflower Vinegar BELBERRY
- 200 gr of 7 oz Belgian strawberries uncropped in quarters
- White chocolate
- Fresh sage

PREPARATION:

- Heat up the milk with the sugar until it melts.
- Warm the butter with the rice, do not fry.
Now pour the lukewarm milk into the rice in 4 batches and let it soak each time.
Take it off the heat and let it get lukewarm, finish with the Elderflower Vinegar and grated white chocolate.

PRESENTATION:

- Present the risotto lukewarm topped with the strawberries, some chopped sage, chocolate shavings and wet extra drops of Elderflower Vinegar.