

# Great RECIPES



## Cauliflower Risotto with Crunchy Garlic Crumbs.

**Serves:** 4

### Ingredients

100g sourdough bread crumbs  
4Tbsp Raw Materials EVO Oil  
1 small leek, sliced  
3 cloves of garlic, crushed  
4 Rizzoli anchovy fillets  
2 sticks of celery, finely diced  
5 sprigs fresh-picked thyme leaves  
300g Veneria Vialone Nano Rice  
100ml Raw Materials Verjus  
2 x 500ml MK Vegetable Stock  
300g cauliflower, very finely sliced  
60g (and more for topping) Grated Grana Padano parmesan cheese  
Zest of a lemon  
50g butter  
Raw Materials Black Sea Salt Flakes and cracked black pepper



### Crumbs:

Combine 1 clove of garlic, breadcrumbs and 1 sprig of thyme leaves in a bowl.  
Rub in 2 Tbsp oil, season with salt and pepper .  
Spread mixture on a baking tray.  
Bake at 180°C for 5 minutes or until crumbs are golden.

### Risotto:

In a heavy pan;  
Sauté the leek, remaining garlic, the anchovies and the celery in the remaining oil until tender.  
Add the rice and remaining thyme and cook gently until translucent.  
Add the verjus and a cup of hot stock.  
Let the rice absorb the stock before adding the next cup.  
When about half the stock has been added add the cauliflower.  
Continue adding stock and swirling until the rice is just tender and has a creamy consistency.  
Stir in cheese lemon zest and butter.  
Season to taste.

### To Serve:

Top with the garlic breadcrumbs and extra parmesan cheese.

### Cook's notes

I like to swirl and shake the rice mix in the pan rather than stir. There is less risk of breaking up the tender rice grains.  
The flavours in the Black Sea Salt Flakes give the breadcrumbs a great taste.

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