



RISOTTO WITH BAKED CAULIFLOWER

INGREDIENTS:

400 g rice for risotto
1 cauliflower
1 medium onion
100 g Sokolów beef-vegetable broth
400 ml water
50 g grated Parmesan cheese
50 g butter
50 ml olive oil
100 ml dry white wine
freshly ground pepper
salt

PREPARATION:

1. Place the small florets of cauliflower on a baking tray, add salt and pepper, drizzle with olive oil and bake for about 15 minutes at 200°C. Finely chop the onion and fry in butter, then add the rice and wine, cook until the wine has evaporated. Stirring constantly, pour previously diluted, hot beef - vegetable broth over the risotto. The risotto will absorb the stock until soft.
2. Towards the end of cooking the rice, add butter, grated Parmesan, and baked cauliflower.
3. Season with salt and freshly ground pepper.