

Lemon & Vanilla risotto

8 port

350 gram Arborio rice

3 garlic cloves fine chopped

4 shallots fine chopped

1/2 bottle white wine, chardonnay

400 ml chicken stock or vegetable stock

80 gram butter

1 vanilla bean fresh – open cut (Tahiti or Madagascar)

3 lemons – zest and juice

160 gram Parmegiano Reggiano (parmesan), grated

Extra Virgin olive oil 100 ml

60 gram chives fine chopped

Sweat shallots, garlic, rice, vanilla stick in a wide pot, add white wine, chicken stock, lemon juice, lemon zest, a little bit at the time, let it boil slowly, when it is ready, take out the vanilla stick and scrap out the vanilla beans, add the butter, chives and the parmesan and serve with sea food or fish