

Spanakorizo

Ingredients

- 100g Karnoli rice or another variety for risotto
- **45g Vegetable Bouillon Premium (Art. 43952)**
- **30g Premium Cheese Sauce (Art. 43823)**
- 300ml water
- 1 tbsp. red onion (chopped)
- 50g tomatoes (in small cubes without seeds)
- 100g spinach leaves (tender)
- 2-3 cubes of cow's butter
- 1 tbsp. grated parmesan
- Some fresh dill (chopped)
- Some spring onions (chopped)
- A little olive oil

For the feta foam

- 150g feta cheese (melted)
- 100g heavy cream
- 100g cow's milk

Cooking instructions

1. In a small saucepan, over low heat, add all the ingredients for the feta foam. Stir until you get a smooth mixture.
2. Put the mixture into a pastry siphon. Carefully close the lid and load 2 chargers. Store in the refrigerator for at least 1 hour.
3. In a small pot add the water and the Premium Vegetable Broth and boil.
4. In a large saucepan for risotto, add a bit of olive oil and saute the rice with the red onion. When the rice becomes white, gradually add the broth stirring constantly with a wooden spoon.
5. When the rice is almost cooked, remove from heat, add the fresh herbs, the spinach, the tomato cubes, the butter and the parmesan. Stir constantly until the risotto is thickened.
6. Serve on a plate of our choice and garnish with the feta foam and a few fresh baby spinach leaves.