



Risotto with roasted bell peppers and chorizo

1 Prepare the bell peppers - preferably a day

ahead: Preheat the oven to maximum heat (230°C or 450°F are fine). Wash bell peppers and cut around stem to pull it out with the seeds (discard). Shake out remaining seeds, then cut each bell pepper lengthwise into 4 or five pieces, before cutting off the inner ribs (discard). Place the bell pepper pieces on a parchment paper lined baking tray with skin showing up, then roast in the oven on the second top level. If your oven offers an additional grill function, this is the perfect chance to use it! Roast for 15 to 20 minutes or until evenly blistered and charred. Take out and fill into a ziploc bag while still hot. Squeeze out residual air, then seal and chill the grilled bell peppers in the fridge over night. Just before starting with your risotto, remove from bag, discard their charred skins and cut the bell peppers into thin strips.

2 Prepare the chorizo: Peel off the skin off the sausage (discard) then cut into small cubes. Heat a smaller heavy pan over medium heat, add the chorizo and the olive oil and roast slowly, stirring every now and then.

3 Prepare the risotto: Melt the butter over medium heat in a large saucepan, add the finely chopped shallot as well as the dried pepper flakes or chopped fresh chile and sauté shortly until soft and translucent, but don't brown them. Add the rice and stir to coat the grains with the butter, then add the tomato puree.

4 Now add a cup of the warm broth and stir gently until almost all of the broth is absorbed. Add a little broth at a time, continuously stirring and having an eye on the pot to not let the rice stick to the bottom. Do so for about 15 minutes, or until the rice is almost done. Finally add the roasted bell pepper stripes, some thyme leaves and cook for two or three minutes, until the mixture is



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Recipe source: own creation

Prep time: ~30min. plus chilling, cooking: ~25min.

Ingredients (serves 2 as a main, 4 as an appetizer):

- * 3 bell peppers (red, orange and yellow)
- * parchment paper and a ziploc bag
- * 2-3 tbsp butter
- * 1 large shallot, finely chopped
- * dried pepper flakes or freshly chopped chile to taste
- * 200g risotto rice (e.g. Carnaroli)
- * 2 tbsp tomato puree
- * ~1l vegetable or chicken stock
- * ~50g Chorizo, cut into small cubes
- * 2-3 tbsp olive oil
- * fresh thyme leaves
- * a handful Parmesan, freshly grated
- * sea salt, if necessary
- * optional: top off with a generous dollop of either Crème fraîche, sour cream or marcarpone and some freshly ground black pepper



creamy and the bell pepper stripes have almost melted into the risotto, note that the tender rice grains should still retain a tiny little bite. Remove from heat, add the hot oil from the chorizo pan (but not the chorizo itself) and fold in the grated parmesan, then season to taste (if more salt is really necessary).

5 Serve with a generous dollop of Crème fraîche, sour cream or marcarpone (if desired) and freshly ground black pepper, then top off with the roasted chorizo cubes and enjoy!



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