

Salmon and Orange Risotto

30—40 Min

Preparation

1. Peel the onion and garlic, finely slice and fry in a pan with 2 tbsp. of olive oil. Add the risotto rice, the Kotányi turmeric and cayenne pepper and fry for a few seconds. Use the white wine to deglaze the pan immediately and season with plenty of salt.
2. Pour in part of the fish stock, gradually add the rest and allow to simmer for around 20 minutes. Pour in some more water if necessary.
3. Separate the flesh of the orange: Cut off the top and bottom and use a sharp knife to go round the orange to remove the peel so that the flesh is visible. Cut the individual orange slices out from between the pith to make wedges and then collect the juice in a small bowl. When all the slices have been removed, squeeze the juice from the rest of the orange and mix into the risotto. Put the orange slices to one side.
4. Grate the Parmesan. Rinse the salmon fillet with cold water and pat dry with paper towel. Dice and fry for around 3 minutes on both sides. Season with salt and pepper.
5. As the risotto rice is cooked, mix the Parmesan and butter in with the risotto. Season to taste with salt and pepper and leave to rest for a short time.
6. Dish the risotto up onto plates with the orange slices and diced salmon and serve.

Ingredients 4 Portions

= Kotányi Produkte

2 pieces	Onions
2 pieces	Garlic cloves
350 g	Risotto rice
100 ml	White wine
1 piece	Orange
1 l	Fish stock
100 g	Parmesan
400 g	Salmon fillet
50 g	Butter
1 tsp.	Turmeric, Ground
0.5 tsp.	Cayenne Pepper, Ground
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole