



PEARLS EXPRESS RISOTTO WITH HAM



4 servings



15 min.



30 min.

INGREDIENTS

- 300g TIPIAK Pears Express
- 500ml. vegetable stock
- 1 garlic clove (crushed)
- 250ml. cooking cream
- 200g. Comté or Emmental cheese (grated)
- 100g. Comté or Emmental cheese (cubed)
- 3 thick slices of cooked ham (cubed)
- 1 tbsp. butter
- olive oil
- 150ml. coconut milk
- chives
- Salt and pepper

COOKING INSTRUCTIONS

1. Fry the crushed garlic in a frying pan with a bit of olive oil over medium-low heat. Add in 2/3 of the ham and all the grated cheese. Pour in the cooking cream. Cover and let simmer on medium-low for 3 minutes. In a saucepan heat the vegetable stock. In a large cooking pan add the Pearls Express and the butter. Pour half of the heated stock on to the Pearls Express and cook for 5 minutes. Add the remaining stock and let cook for an additional 5 minutes. Then stir in the cream mixture into the Pearls Express. Add a drizzle of olive oil and season to taste. Serve in a bowl and top with the remaining ham and cubed cheese. Garnish with chopped chives and serve immediately.