

SQUASH BLOSSOM RISOTTO

Adrian Rose

INGREDIENTS

0 MINUTES 2 SERVINGS

- Squash blossom
- Bacon
- Arugula
- Arborio
- butter
- whole grain mustard
- Brown sugar
- Goat cheese
- Basil

TAGS

#risotto #summer #squash



1

Summer squash thinly sliced



2

Squash blossom filling - Basil purée, goat cheese, cream, lemon zest



3

Pipe into center of blossoms after removing the stem inside.





4

Simple tempura batter Flour, salt, paprika, club soda or sprite, anything with bubbles



5

Dip blossom into batter, then coat with flour.



6

Don't burn you lil fingers



7

Salad of arugula, red onion, and lardons with a simple whole grain dressing.



8

Finish risotto with summer squash and pecorino, butter. Top with salad and blossom, drizzle with vinaigrette

