



**PREP TIME**

10 minutes



**COOKING TIME**

30 minutes



**SERVINGS**

for 4 people

## CELERIAC & PARMESAN RISOTTO

400 g (2 cups) brown/white rice  
2 large celeriacs (about 4 cups  
diced)  
1 large white onion  
1 tablespoon olive oil  
1 cup grated Parmesan cheese  
4 tablespoons fresh chopped  
celery leaves (or 2 tablespoons  
dried)  
1/2 teaspoon nutmeg  
water  
salt to taste

Peel and dice the onion and celeriacs. Put both in a large pot with the salt and olive oil and roast until the onion turns glassy and the celeriac becomes tender. Stir often. Meanwhile, roughly chop the celery leaves.

Add the rice, chopped celery leaves, nutmeg and a cup of water into the pot and let it simmer. No need for soup stock here, because celeriac has a very strong taste, but you could also use that. Stir often and keep slowly adding water until the rice is cooked (check the instructions on the rice package to get an estimate of the cooking time), but take care not to turn your risotto into a soup.

Grate the Parmesan cheese. Once the rice is soft and cooked, stir in the Parmesan cheese and let it rest for a few minutes, then serve and enjoy!

Add a bit more grated Parmesan cheese on top, because life is too short to not eat extra cheese.

