



Organic Farmer Sarah Serves: Apple-Curry-Risotto.

Preparation: 40 minutes

Difficulty: Easy

Ingredients (4 portions)

- 300 g rice
- 2-3 Gala (Topaz are also suitable)
- 1 red onion
- 2 tsp curry powder or curry paste (mild or hot, to taste)
- vegetable bouillon or stock cubes
- 25 g bacon lardons
- butter for frying
- wine for deglazing the pan
- salt
- pepper

Preparation

Chop the onion and the lardons finely. Melt the butter and add onion, lardons and rice to the pan, frying until the onion is translucent. Deglaze the pan with the wine and then add the vegetable bouillon, stir in the curry powder and bring to the simmer. After half the cooking time, season with salt and pepper, then add the apple pieces and allow to simmer for the remaining cooking time. Important: Stir the risotto frequently. And serve with a smile.



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Sarah's suggestion

Gala apples are great, but the variety Topaz are also delicious in this recipe as the apples have just the right balance of sweetness and acidity.