

Coloured risotto with flowery Tomme 8 Blumen, fresh scallops with an egg yolk

Informations

People : 4



Ingredients

- 200 g Tomme 8 Blumen
- 400 g risotto rice
- 2 carrots
- 1 pepper
- 100 g leek
- 2 tablespoons vegetable stock
- 8 scallops
- 4 eggs
- Salt and pepper

Preparation steps

1. Chop the vegetables into small pieces and fry with the risotto rice in a pan.
2. Add water and vegetable stock until just covered. Repeat several times until the rice is slightly firm (about 15 minutes).
3. Cut up the cheese and add just before the end of cooking; leave to melt.
4. Fry the scallops until golden on both sides and season slightly.
5. Carefully separate the eggs and add the yolk to the dish. It can be eaten with the risotto.

? **Tip:** A “turf” version is also possible, with chicken in coconut curry sauce.