KIKKOMAN

Celery and Gorgonzola risoni with radicchio salad

Total time **30 mins** **5 mins** preparation time **25 mins** cooking time

INGREDIENTS

10 portion(s)

For the risoni:

250 g	shallots, finely diced
500 g	celery, diced (approx. 1 x 1 cm)
100 g	butter
500 g	risoni
300 ml	white wine
1.2 litre	vegetable stock
300 g	gorgonzola
5 g	salt
2 g	pepper

For the salad:

50 g	butter
500 g	pears, cut into strips (approx. 2 mm thick)
50 g	honey
100 ml	Kikkoman Naturally Brewed Soy Sauce
300 g	radicchio, cut into pieces (approx. 2 x 4 cm)
100 g	walnut kernels, roasted
2 g	pepper

PREPARATION

Step 1

Sauté the shallots and celery in a saucepan with butter over a medium heat for 2–3 minutes. Add the risoni and cook for a further 2–3 minutes. Deglaze with the white wine and reduce by half. Add the vegetable stock and cook for about 12 minutes, stirring occasionally. Remove from the heat and slowly stir in the Gorgonzola until a creamy consistency forms. Season with salt and pepper to taste.

Step 2

Melt the butter in a saucepan and sauté the pear in it for about 2 minutes. Add the honey and lightly caramelise the pear for 1–2 minutes. Deglaze with Kikkoman Soy Sauce and bring to the boil. Add the radicchio and walnuts and let the salad leaves wilt slightly.

Step 3

Divide the risoni between four plates, top with the salad and serve.