



**Miele**

# Buckwheat and leek risotto with roasted broccolini and pine nuts

By Miele

**20 minutes**

**25 minutes**

**4**

Serves

## INGREDIENTS

200g buckwheat  
2 tbs olive oil  
1 leek, trimmed and finely sliced  
3 garlic cloves, finely diced  
½ tsp dried tarragon  
125ml white wine  
Zest and juice of 1 lemon  
1 bay leaf  
380ml vegetable stock  
70g Parmesan cheese, finely grated  
100g broccolini

## To serve

Parmesan cheese, grated  
Pine nuts, roasted

## **METHOD**

1. Heat oil in a frying pan on medium heat, Induction setting 6. Add the leek and garlic and cook gently, without browning,

until translucent and soft.

2. Place the leek and garlic into a Solid steam tray and add tarragon, wine, buckwheat, lemon zest, bay leaf and stock.

Steam at 100°C for 18 minutes.

3. Add broccolini to the tray and Steam at 100°C for a further 2 minutes.

4. Remove from the Steam oven and stir through the parmesan cheese, lemon juice and pine nuts. Season to taste with

salt and pepper.

## **To serve**

1. Top with a sprinkling of pine nuts and additional parmesan cheese if desired.