

Ruinart

DOM RUINART BLANC DE BLANCS

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CELERIAC AND SPELT RISOTTO, BLACK TRUFFLE



INGREDIENTS

Serves 6

Preparation time: 45 minutes

Cooking time: 60 minutes

- 1 celeriac
- 2 stalks of celery
- 240g spelt
- Vegetable stock
- 10cl white wine
- 1 black truffle
- 6 tablespoons of grated Parmesan
- 1 tablespoon of double cream
- Olive oil
- Salt, pepper and fleur de sel

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Cook the spelt in the vegetable stock for 45 minutes. Drain. Meanwhile, prepare the risotto of celeriac. Preheat the oven to 180°C. Chop the celeriac into small cubes, salt, add 3 tablespoons of olive oil, and cook in the oven for 10 minutes. Mince the equivalent of a tablespoon of truffles.

The celeriac risotto

Peel and finely chop the onions.

Peel and wash the celery, then cut it into a brunoise (should be about the size of a grain of rice). Sweat the onion with olive oil, then add the celery brunoise. Deglaze with the white wine. Reduce, then add the vegetable stock, covering about $\frac{3}{4}$. Cook for 20 minutes, add a pinch of salt. The celery is cooked when all of the stock has

been absorbed. Heat the cream; add the Parmesan and let it melt in, then mix. Incorporate the spelt into the celeriac risotto; add the minced truffle, the Parmesan cream, and gently mix.

The presentation

Spoon the risotto of celeriac into deep plates; top with roasted celeriac, and add a few slices of truffles.

CHEF'S TIPS Using a mandolin, thinly slice $\frac{3}{4}$ of the celeriac, cutting each slice into thin lengths. Even them out, then together cut them into very small cubes (no bigger in size than a grain of rice).

