

# Macaroni risotto with Camembert

✓ EASY | ⌚ 15 MIN PREPARATION TIME | ⌚ 25 MIN DE CUISSON



## INGREDIENTS FOR 4

- 1 Camembert
- 200g macaroni
- 2 onions
- 5cl white wine
- 1 smoked duck filet
- 1.5 l of chicken stock
- 2 'Reinette' apples
- 5cl of olive oil

## PREPARATION

1. Peel and finely chop the onions (cut them into small cubes, the size of the macaroni)
2. Sweat the onions in a hot saucepan with olive oil.
3. Add the macaroni, coating them in oil and stirring them until they become transparent.
4. Deglaze with white wine and reduce until the wine has completely evaporated.
5. Over a high flame, add boiling chicken stock little by little, making sure that the stock has completely evaporated before adding more.
6. Add the Camembert, without its rind, cut into small pieces as well as the apples cut into small cubes.
7. Season to taste and serve while hot along with a seasonal salad.

