

## March culin recipe

Rice with wild hop sprouts

Ingredients :

Rice

Onions

Wild Hop sprouts

Butter

Parmesan cheese

olive oil

Salt ,

Pepper

Vegetable Stock

Put half a glass of olive oil, a thin sliced onion salt and pepper in a pot.

Let the onion fry for a while until it darkens, then add the hop sprouts cut in thin pieces and the rice (a cup of coffee for each person).

Start to stir and add vegetable stock little by little and keep stirring until the rice is cooked (approx 20 min).

Traditionally the rice should not be very "dry", but kept a little creamy.

Before serving add some butter and parmesan cheese and stir once more.