# Spelt risotto with Turkey Ham and cherry tomatoes

10 persons



## Ingrediënten

- 1 Turkey Ham
- 200 g spelt
- 4 dl vegetable stock
- 2 garlic cloves
- 2 shallots
- Dash of olive oil
- 1 sprig of thyme
- 1 bay leaf
- 15 cherry tomatoes
- 60 g parmesan cheese
- 10 g bruschetta herbs
- Pepper from the peppermill
- A few leaves of young red chard

## Bereiding

Soak the spelt in cold water for 12 hours and drain the water off.

Shred and garlic and shallots and sauté them in some olive oil.

Add the spelt to the vegetable stock, then the thyme bay leaf and boil for 20 min. over s small flame. Finally add the bruschetta herbs and mix.

Cut the cherry tomatoes into slices, grate the Parmesan cheese and add this to the spelt.

Slice the Turkey Ham and grill it. Place the slices onto the plate and serve with the spelt risotto.

Finish with pepper from the mill and the young chard leaves.

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Volys - Oudstrijderslaan 11, B-8860 Lendelede, Belgie

Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be