Pistchio chicken & kohlrabi risotto

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Ingredients

Kohlrabi risotto:

- 1 kohlrabi, peeled and cubed
- 1 onion, cubed
- 1 cup of aborido rice
- 1/3 cup of white wine
- 0,5 l of vegetable broth
- 1 tablespoon of butter
- 1/2 teaspoon of nutmeg
- dash of black pepper
- parsley

Pistachio chicken:

- 2 chicken breasts
- 1 tablespoon of sake
- 2 tablespoons of panko bread crumbs
- 2 tablespoons of crushed pistachio nuts
- 1 egg, whisked
- pinch of salt
- dash of black pepper
- 2 tablespoons of oil

Instructions

1. Heat frying pan, melt butter, fry onion and kohlrabi. When onion turns translucent add aborido rice, mix well, till rice is covered with butter.

2. Pour in wine, mix well. Wait till wine is absorbed by the rice and add 1/4 of the vegetable broth, mix well. When the liquid is absorbed add 1/4 of the broth and mix well.
3. Repeat till all liquid is absorbed by the risotto.
4. Remove from the heat and add nutmeg and black pepper mix well.
5. Cover and keep warm till serving. Sprinkle with parsley before serving.
6. Marinate chicken in sake for about 1 hour.
7. Mix salt, panko and pistachio nuts.
8. Drain each brest fillet, dip in egg first and then in panko nut mixture.
9. Heat oil in the frying pan, fry till the crust is golden brown.