



?R? in our Vegetarian Alphabet had to be a Risotto. We have fresh Basil and Chives growing in the flat and fresh Rosemary in abundance to forage locally, so in they went!

Ingredients:-

Risotto Rice

Mushrooms, sliced

½ An Orange Pepper, cubed

Italian style hard Cheese, shaved

240ml White Wine

1 Red Onion, 1 White Onion, chopped

2 Cloves of Garlic, minced

1 Sprig of Rosemary

2 Sprigs of Thyme

Peas

Fresh Basil and Chives

Butter

1l Vegetable Stock

Salt & Pepper

Oil

Method:-

- (1) Fry the Onions in Butter with a dash of Oil until softened.
- (2) Add the Garlic and season with Salt & Pepper.
- (3) Add the Risotto Rice and dry fry until the grains are slightly browned.
- (4) Add the Wine, Rosemary and Thyme and simmer stirring constantly until the Wine has been absorbed.
- (5) Remove the Rosemary and Thyme sticks.
- (6) Add a large slug of Vegetable Stock.
- (6) Add the Mushrooms and Pepper.
- (7) Stir constantly and add the Stock a little at a time.
- (8) Simmer and stir for 20 minutes.
- (9) Add half of the Hard Cheese and continue to stir.
- (10) Add the Peas and stir in.
- (11) Turn the heat off and stir in a knob of Butter.
- (12) Dress with the fresh Basil, Chives and the remaining hard Cheese.