

?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) Slimmer 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.