



# Risotto of the Imagination



## **Equipment**

Small bowls  
Chopping board  
Cook's knife  
Wooden spoon  
Saucepan or deep frypan

## **Ingredient:**

1L vegetable stock  
1 small onion  
1 stick celery  
1 garlic clove  
50 ml olive oil  
200 g risotto rice  
Handful parsley, basil or any soft herbs  
1 cup of vegetable finely diced

## **Method:**

- Wash and chop herbs, put into small bowl.
- Peel and finely chop onion, celery and garlic and place in a separate bowl.
- Put a heavy based saucepan on high heat, add oil, onion, garlic, celery. Saute' for 3-4 minutes stirring constantly with a wooden spoon.
- Add the rice and vegetables and stir for 5 minutes.
- Add half the stock and stir until the liquid is absorbed.
- Pour in the rest of the stock and simmer until the rice is al dente (just soft). Add more warm water or stock if needed.
- Add herbs and stir for another minute.

## **Tips and Suggestions:**

Add the herbs just before serving for a fresher flavour.

Mint best not cooked through.

Soft vegetables such as mushroom, peas and corn can be added when the rice is almost al dente'.

Add 1 cup tomato passata and extra herbs instead of some vegetables.