

Risotto

Ingredients

1 onion diced
1 tablespoon vegetable oil
150g long grain rice or risotto rice
550ml boiling water
1 or 2 stock cubes

Variations:

Chicken, bacon and pea risotto

1 Chicken breast diced
2 rashers bacon chopped
50g peas

Sweet potato, goats cheese and sage

1 small sweet potato peeled and diced
25g goats cheese
1 teaspoon dried sage

Mushroom, parmesan and thyme

Small pack mushrooms chopped
25g parmesan cheese grated
1 teaspoon dried thyme



Aim higher

Find your own flavor combination for the risotto

Equipment

All equipment is provided by school

**** Remember to bring a lidded container to take it home in ****

Method:

1. Prepare all ingredients
2. Gently saute onion in oil until soft but not browned (add chicken and bacon / mushrooms and fry for a couple of minutes)
3. Stir in rice (and sweet potato)
4. Add measured water and stock cube and bring to the boil.
5. Turn down and simmer for approx 15 minutes or until water is absorbed.
6. Stir in cheese/herbs/peas
7. Transfer to container