

Risotto

by Claudia F.

Ingredients

- 75g Risotto rice per person
- vegetables etc. such as mushrooms, courgettes, asparagus, saffron, tomato (passata), ...
- onions
- veggie stock cubes
- olive oil

Method

1. Stir fry onions in olive oil in a big pot.
2. When the onions have a gold colour, add the vegetables and stir fry altogether for a couple of minutes.
3. Then add the rice and stir until the rice is transparent.
4. Add water with veggie stock cubes. The rice will absorb the water, add more water later on if necessary.
5. Your risotto is done when the rice is ready – serve immediately.