

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

- STIR FRY ONIONS IN OLIVE OIL IN A BIG POT.
- WHEN THE ONIONS HAVE A GOLD COLOUR, ADD THE VEGETABLES AND STIR FRY ALTOGETHER FOR A COUPLE OF MINUTES.
- THEN ADD THE RICE AND STIR UNTIL THE RICE IS TRANSPARENT.
- ADD WATER WITH VEGGIE STOCK CUBES. THE RICE WILL ABSORB THE WATER, ADD MORE WATER LATER ON IF NECESSARY.
- YOUR RISOTTO IS DONE WHEN THE RICE IS READY - SERVE IMMEDIATELY.