

BARBETTA

BASIC RISOTTO RECIPE

Serves 4

What you'll need:

- 1 tbsp vegetable oil
- 1 small onion or shallot – chopped
- 350g carnaroli rice
- 1.5 litres vegetable stock
- 250ml dry white wine
- salt and black pepper to taste
- 200g grated parmesan cheese
- 100g cold salted butter

Throw it together:

1. In a large deep skillet heat vegetable oil on medium heat and cook onion for 2-3 minutes until fragrant.
2. Add rice and allow it to get slightly toasted. Add white wine and allow to evaporate.
3. Season the rice with salt (this is the right stage to put season otherwise your risotto will never get any flavour)
4. Continue adding stock and cooking until the liquid is absorbed. Make sure you stir the risotto frequently.
5. Test to see if the rice is cooked to the desired texture, if not, continue adding a little bit of stock, cooking and stirring until the rice is 'al dente'.
6. Keep the rice in the pan and let it rest for 2 minutes
7. Add cold butter and if the rice looks dry, add half ladle of hot stock
8. Stir to get a creamy texture
9. Add parmesan and keep stirring
10. Serve the risotto. Enjoy!