

Ingredients needed for: \_\_\_\_/\_\_\_\_/\_\_\_\_ Name:

## RISOTTO

### Ingredients

1 chicken/vegetable stock cube  
25g butter  
1 small onion  
150g risotto rice (Arborio)  
30g cheese  
50g extra ingredients, such as bacon, ham, mushrooms, asparagus, sweetcorn, pepper.  
Salt  
Pepper  
Container

### Equipment

Saucepan  
Wooden spatula  
Knife  
Chopping board  
Non slip mat  
Jug  
Grater

### Method

1. Prepare any ingredients: dice the onion and any other vegetables or meat.
2. Dissolve the chicken/vegetable stock cube in ½ litre of hot water from the kettle. Put to one side.
3. Melt the butter in a saucepan, and then gently fry the onions and vegetables and meat, until soft for 5 minutes (or until the meat is cooked).
4. Add the rice; stir until coated with the butter.
5. Look at the rice – the granules should be clear around the edges.
6. Slowly add the stock, about 100ml at a time, stirring until absorbed.
7. Then add the next 100ml, and continue until the stock is all absorbed. Check the rice is cooked – it should be soft.
8. Take off the heat, stir in the cheese until melted.
9. Season.