

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.