

## Risotto

Ingredients (feeds 3-4 people – please adjust depending on your numbers)

- 300g Arborio Risotto rice (you need this specific rice for a risotto. Easily bought in your local supermarket).
- 3 vegetable stock cubes (350mls stock)
- 300mls dry vermouth (cheapest bottle available in Lidi, at under £6, and you will only use about 1/4 of the bottle for this meal)
- 225g mature cheddar cheese
- 1 red onion
- 1 red pepper
- 1 small courgette
- 65g pancetta (optional, if you want to add meat, or exclude for a vegetarian risotto)
- nice flat bread/ garlic bread/ rocket leaves, as a side

Method (measure out rice, vermouth, stock etc, before beginning to cook)

1. Chop red onion finely, and sweat gently in oil in a medium/ large saucepan, at low heat.
2. Turn heat up very high, and add all risotto rice. Stir continuously/ vigorously for 1 minute (will be very dry, so don't allow rice to stick – It's important to keep stirring. You can add a tiny splash of water, if it looks like it might burn).
3. After 1 minute, add all the vermouth, whilst the temperature is still up high. This will allow the alcohol to burn off, and liquid to be soaked up by the rice.
4. Once vermouth is completely reduced down, reduce heat to low temperature again, and add about 1/4 of the vegetable stock, and allow this to slowly simmer, allowing the rice to cook.
5. Meanwhile wash/ chop vegetables, and begin to cook in a separate frying pan, with small amount of oil. Might take about 10 mins, and then can be set to the side, ready to add. If adding pancetta, this can also be cooked in the frying pan at the same time, or in separate pan, if a vegetarian is eating the same meal.
6. Whilst veg is cooking, continue to add another 1/4 more of the stock, and allow this to reduce.
7. Meanwhile, heat oven, and cook garlic bread etc, as per the instructions
8. Continue to add the remainder of the stock and reduce.
9. Cut the cheese into small cubes, and when all stock has been added and reduced to a sticky consistency, add the cheese and allow to melt at low temperature, for a few minutes.
10. Add a generous amount of salt/ pepper, and mix in the veg/ pancetta.
11. Enjoy, alongside some nice bread, and can dress with some rocket leaves on top, if you wish.