



Broad bean and greens risotto

SERVES: 6

INGREDIENTS:

- Olive oil
- ½ onion, finely diced
- 1 celery stick, finely diced
- 400g risotto rice
- 1L Chicken stock, hot
- 100g spinach
- 75g broad beans, blanched and podded
- 75g frozen peas
- 50g parmesan, finely grated
- 3 tbsp Crème fraiche
- 1 lemon, zested and a squeeze of juice
- Micro cress to serve



METHOD:

1. Heat 3 tbsp of oil in a frying pan and add the onion and celery with a little salt
2. Fry for 5 minutes until translucent. Add the risotto rice and stir well, ensuring every grain is coated in oil
3. Add the stock a ladleful at a time, stirring constantly, adding more stock only once the last ladleful has been absorbed
4. In a food processor add the spinach and 2 tbsp of hot water and whizz to a puree
5. Once the rice is almost cooked, stir through the puree, broad beans and peas. Cook for a further 5 minutes, stirring regularly
6. Once the rice and vegetables are cooked, stir through the parmesan, crème fraiche, lemon zest and juice, season and top with micro cress.