

# Risotto

**Serves:** 6

**Recipe source:** based on a Stephanie Alexander Kitchen Garden Foundation recipe

**Preparation time:** 25 minutes

**Cooking time:** 25 minutes

## Ingredients:

3 tablespoons extra-virgin olive oil  
1 large onion, peeled and finely chopped  
2 garlic cloves, peeled and finely chopped  
3 stalks of celery, finely chopped  
400 g Arborio rice  
6 cups chicken stock (see note and step 2)  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
1 teaspoon of butter  
1 small handful of parsley, finely chopped  
50 g parmesan, freshly grated

## What to do:

1. Prepare onion, garlic and celery as listed under Ingredients.
  - a. Combine olive oil and chopped vegetables in bowl of rice cooker. With lid on, start rice cooker.
2. \*In a large jug mix:
  - a. 1 1/2 heaped teaspoons stock powder
  - b. 6 cups boiling water
3. Add rice to rice cooker bowl and stir.
4. Add stock to rice mixture and with lid on, restart cooking.
5. Prepare and measure remaining ingredients into a small bowl.
6. At completion of cooking, add salt, pepper, butter, parsley and parmesan to cooked rice mixture.
7. Mix well.

## Notes:

- \* denotes Adult supervision required.
- We used chicken stock using Massel Chicken-style stock powder, which is a vegan product.
- Additional ingredients to your taste may be added in step 7, In class we added various combinations of capsicum, mushroom, frozen corn, bacon, chicken and frozen peas or left it unchanged. The options are endless. Frozen peas are best added towards the end of cooking.