

## **Mushroom or Vegetable Risotto**

The best thing with this recipe is that you can use other vegetables if you like, just make sure you cut them to a size that will cook in the time.

### **Ingredients:**

- 200 g Risotto (Arborio) Rice
- 1 litre of vegetable stock - this must be hot. (A stock cube in boiling water will do)
- 1 Garlic clove - chopped
- 6 large Mushrooms - sliced or more if you prefer
- 10 g Butter
- Salt and pepper to taste

### **Method:**

In a large frying pan saute the mushrooms lightly in the butter.

Add the rice and stir to coat well in the butter

Add a ladle full of the hot stock - need not be exact and if you haven't got a ladle then about half a cup full should be about right.

Simmer until the stock is absorbed then add another ladle full.

Continue in this way until the chicken is cooked and the rice is soft, tender and creamy but the grains are still firm in the centre. (You might not need ALL the stock)

Add seasoning to taste.