

Risotto

For enough to feed 6 people you will need:

450g Risotto rice

1 Onion

3 Cloves garlic - crushed

2 Red peppers

2 Leeks

9 Mushrooms

10 Slices of wafer ham - chopped up

150g Frozen peas

1.5L Vegetable stock

3 Tablespoon olive oil

1 Measuring jug

1 Sharp knife

1 Chopping board

1 Wooden spoon

1 Large Dixie

1 Frying Pan



1. Finely chop the onion, de-seed and cube the pepper and slice the leek and mushrooms. Heat 2 tablespoons of olive oil in a frying pan, add the vegetable and fry until lightly browned.
2. Put the rice and stock into the Dixie and bring to the boil. Add the vegetable and the sliced ham and stir well, then reduce the heat and cook, covered, for 15-20 minutes until the rice is almost tender.
3. Stir in the peas, add a little salt and pepper and cook for a further 3 minutes, until the peas are cooked.