

Baby Pea, Dill and Lemon Risotto

Recipe by Virginia Lee-Laurie

Ingredients

60gm butter	2L vegetable stock
1tbls olive oil	200g baby peas
1 onion	1 bunch dill, finely chopped
2 cloves garlic	½ cup sour cream
1 stick celery	Zest and juice of 1 lemon
½ leek	Sea salt and pepper
500gm arborio or carnaroli rice	Shaved pecorino or parmesan
200ml white wine	

Method

- Heat vegetable stock in a 2 litre saucepan. Keep hot.
- Whilst stock is heating, finely dice onion, garlic, celery and leek.
- Place butter and olive oil in a heavy-based pan with vegetables and cook on low heat until the vegies are soft and transparent.
- Add rice and cook for 1 minute, stirring to ensure all the rice is covered in olive oil and butter.
- Increase the heat slightly and add the wine. Cook for 3 minutes, stirring.
- Add a ladle (200ml) of hot stock to the rice and stir well.
- When the first ladle is absorbed, reduce the heat slightly and add another ladle of stock, stirring until it has been completely absorbed.
- Continue ladling the hot stock, one ladle at a time as above, until the rice is almost cooked.
- Gently fold through the peas, dill, sour cream and lemon zest and cook for 1 minute.
- Season with salt and freshly ground pepper and place into serving bowls.
- Add a small splash of lemon juice and top with a generous amount of shaved pecorino or parmesan.

Serves 6



Second Saturday every month in Lt Malop Street Central