

CAFE MURANO

Risotto Base - Serve 4

300g Carnaroli Rice

2 Banana Shallots (diced)

100g Unsalted Butter

200g White Wine

Salt to taste

Approximately 2 Lt Vegetable Stock (hot)

Method

Sweat shallots in butter until softened, season with salt. Add the rice and 'toast' rice until it becomes translucent around the edges. Add the wine and put timer on for 14 minutes. Once the wine has been absorbed start to add the hot veg stock one ladle at a time (very important). Continue to stir and cook until the rice starts to soften. If you are going to serve the risotto immediately continue to cook for 3-4 more minutes and follow the steps below until fully cooked. Otherwise remove from the pan, spread thinly on a tray and refrigerate to stop the cooking. The rice base can be made in advance and reheated from the fridge with more vegetable stock.

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To Serve 4

1 courgette grated

4 spears asparagus

75g tender stem broccoli

6 radishes sliced very thin

50g parmesan

80g butter

10g of chopped preserved lemon, can substitute the zest of 1 lemon

Chives and parsley

Salt and black pepper

Extra virgin olive oil to go on top

Method (rice base from the fridge)

Start with hot vegetable stock in the pan. Add the rice and stir to loosen.

It should take 3-4 minutes to finish the cooking for an al dente risotto.

Add the raw asparagus, courgette and broccoli and continue to stir until the rice is fully cooked, adding more vegetable stock where needed.

Once cooked remove from the heat, ensure the risotto is wet enough so

you could almost pour it out of the pan. All the stock should be

incorporated into the rice, the rice should appear 'creamy' from the starch of the rice. Vigorously stir in the grated parmesan, diced butter, sliced radish, and lemon. Check the seasoning and add the chopped

herbs. Serve hot with freshly grated parmesan.