

Pea and pesto risotto

For the pesto...

- 1 x cup of basil leaves picked from the stalk
- 1 x clove of garlic peeled
- 2 x tablespoons of toasted pine nuts
- 2 x tablespoons of grated parmesan
- Pinch of salt and black pepper
- 6 tablespoons of olive oil

Place all of the ingredients into a food processor and blitz until smooth.

Now for the risotto...

- 2 tablespoons olive oil
- 1 x white onion finely diced
- 2 x cloves of garlic finely chopped
- 400g of arborio risotto rice
- 1 x large wine glass of white wine
- 1 Litre of vegetable stock
- 90g of Parmesan cheese grated
- 150g green peas
- 75g of unsalted butter diced
- Pesto

Start by softening the onion and garlic down in the olive oil over a medium heat.

Add the risotto rice and coat it in all of the onion and garlic mix. Cook for about a minute.

Then add the white wine and cook until the wine has evaporated.

Slowly add the vegetable stock bit by bit, and ensure you are stirring regularly.

Once the rice has absorbed the stock (or enough that the rice is nicely cooked). The rice should still be nicely loose but also the stock should be fully absorbed. Then turn off the heat and stir in the peas, diced butter, grated parmesan and pesto

Season to taste with salt and pepper.

Enjoy!

