

BASIC RISOTTO

● 8 SERVES ●

INGREDIENTS :

- 2 cups Arborio Rice
- 4 tbs Olive Oil
- 1.5 litres Water
- 4tsp Chicken Stock · Powder
- Salt and Pepper for seasoning



METHOD :

1. Collect ingredients.
2. In a small saucepan heat the oil, when hot add the rice stir until the grains are clear.
3. Add $\frac{1}{4}$ of the liquid stock stir the grain to make sure they have not stuck to the bottom of the pot and turn the heat down to low.
4. When the rice has absorbed the liquid add another $\frac{1}{4}$ of the liquid stock DO NOT STIR FREQUENTLY, stir just enough so the grains do not stick to the pot.
5. When all the liquid has absorbed add another $\frac{1}{4}$ of the liquid stock.
6. When the rice has absorbed the liquid add the last $\frac{1}{4}$ of the liquid stock, you can keep a small amount for later. When the rice has absorbed the last of the liquid, turn the flame off and place the lid on the pot and leave for 10 minutes to allow the rice to become soft and fluffy