



Risotto al Basilico (Basil) for 200 grams rice - serves two people

(Use vegetable broth and omit butter and cheese for vegetarian version)

Ingredients

- 1 small, finely chopped shallot
- 200 grams Ferron's Vialone Nano rice
- ½ litre vegetable stock
- Extra virgin olive oil to coat pan
- Fresh basil - remove leaves from the stalks. Julienne just before adding to rice.
- 30 grams unsalted butter.
- 60 grams freshly grated Parmigiano Reggiano.

Directions

- Bring the vegetable stock to a boil.
- Sauté the chopped shallots in the oil until soft, add the rice and stir frequently over medium heat until rice is hot to the touch.
- Add all the stock to the rice. Stir gently with a wooden spoon. Bring back to the boil, then reduce the heat to minimum, cover and simmer for 14 minutes.
- Once the broth is absorbed and rice is cooked (al dente) remove from heat. Add the butter, the grated cheese and a splash of olive oil, and combine everything vigorously with a wooden spoon until well blended and creamy. Add the basil, give a quick stir and plate.
- Drizzle a little extra virgin olive oil over risotto. Top with fresh basil leaf and coarse black pepper. Serve immediately.