

Lemon Risotto

Ingredients:

- 15 ml butter
- ¼ medium white onion, diced
- 125 ml Arborio rice
- 500 ml chicken stock (1 cube dissolved in 500 ml boiling water)
- Zest of ½ lemon + juice
- 30 ml grated parmesan cheese

Method:

1. Make 500 ml chicken stock. (dissolve cube in 500ml of boiling water while stirring with fork.)
2. Grate parmesan cheese and set aside.
3. In a small frying pan on medium- low heat, saute onion in butter. Do not brown, but saute until onion is translucent.
4. Add rice and stir well until completely coated in butter. (Cook for 30 seconds.)
5. Add 125 ml of chicken stock and simmer on low heat for 10 minutes, stirring continuously.
6. Stir in remaining stock 50 ml at a time stirring very well.
7. Only add more stock when the previous amount has evaporated.
8. Turn off heat. Stir in lemon juice, lemon peel, and parmesan. Serve immediately.