
Lemon and Basil Risotto

SERVES 4 AS A STARTER, 2 AS A
MAIN COURSE

This risotto is delicious served with
griddled prawns or salmon

Instructions

Chop the shallot and the garlic finely. Melt half the butter in a non-stick pan, and add the shallot and garlic. Cook over a low heat until soft, but not coloured. At the same time, put the boiling water into another pan, and keep it on a low heat. Whisk in the Swiss Marigold powder.

When the shallots are ready, tip the risotto rice into the pan, and stir to coat with the hot butter. Add the white wine, and cook until the wine has been absorbed.

Then begin the process of gradually cooking your risotto. Each time the liquid is absorbed, add a ladle of the stock, and stir gently. The process of adding the stock a ladle at a time will take around 20 minutes. The risotto should be just slightly al dente.

Whilst the risotto is cooking, grate the zest of the lemon, and extract the juice. Chop the basil.

Adjust the seasoning in the risotto, adding black pepper, but salt is unlikely to be required because of the stock.

Add the remaining butter, lemon zest, basil and lemon juice (to taste).

If using, lay the cooked salmon on prawns on top of the risotto and serve.

Ingredients

- 1 lemon
- 1 tbsp olive oil
- 1 tbsp chopped basil
- 5 oz Carnaroli risotto rice (or Arborio)
- 2 tsp Swiss Marigold (or other) vegetable stock powder
- $\frac{3}{4}$ pint boiling water
- 2 oz unsalted butter
- 2 shallots
- 2 cloves garlic
- 3 fl oz dry white wine