



Nonna Maria's lemon & rosemary risotto

Serves: 4

INGREDIENTS:

- 1.25 L (5 cups) chicken or vegetable stock
- 2 tbs olive oil, plus extra to drizzle
- 70g unsalted butter, chopped
- 1 white onion, finely chopped
- 300g carnaroli or Arborio rice
- 1 cup (250ml) vegetable stock
- Pared zest of 2 lemons, finely chopped, plus lemon cheeks to serve
- ½ cup loosely packed rosemary leaves (from about 2 x 20cm stalks), finely chopped, plus extra picked leave to serve (we used Woolworths Macro)
- 50g finely grated parmesan, plus extra to serve



METHOD:

1. Place stock in a saucepan over low heat to warm through.
2. Meanwhile, heat oil and 20g butter in a large deep-sided frypan over medium low heat. Add onion and cook, stirring occasionally for 4-5 minutes or until softened. Add rice and stir for 2 minutes or until well coated and slightly toasted.
3. Add warm stock, 1 cup (250ml) at a time, to the pan, stirring continuously, until fully absorbed, stir through lemon zest and finely chopped rosemary. Repeat until all stock has been added and the rice is al dente (this should take around 20 minutes). Stir through parmesan and remaining 50g butter.
4. Divide risotto among serving bowls, scatter with extra rosemary leave and parmesan, and drizzle with olive oil. Serve immediately with lemon cheeks.