



# Rutland, Steady, Cook!

## Ali's Easy Oven Risotto

### Ingredients

170g Arborio Rice  
15 fl oz / 425ml Chicken Stock  
Small onion or leek  
1tbsp oil or 30g butter  
3-4 tbsp Grated Cheese  
Ground Black Pepper, to taste

### Method

1. Preheat the oven to 180°C/ Fan 160°C/ Gas Mark 4.
2. Heat oil in oven-proof pan. Lightly fry the onion (or leek) until softened.
3. Add the rice; mix well until the rice is coated and onion is distributed evenly throughout.
4. Add the stock to the pan; bring to a boil.
5. Cover the pan with lid or tin foil; bake for 15 minutes.
6. Remove the pan from the oven; to check the rice is cooked, squeeze a grain between finger and thumb - the rice should be soft and not be 'chalky'.
7. Stir in pepper, cheese and flavourings as required.

#### **Recommended additions:**

2 tbsp Cream or Crème Fraiche  
Cooked Peas or Beans  
Fried Mushrooms  
Cooked Chicken  
Ham or fried Bacon

8. Add a little more stock for a creamy texture.

Don't forget to share your own **Ali's Easy Oven Risotto** image on Facebook using **#RutlandSteadyCook**

**Thank you to:** Ali Hawley-Smith, Barnsdale Lodge Hotel