risotto with zucchini, mint and ricotta
Please follow bianca recipe for Risotto until stage 2
when the rice is almost cooked add the following ingredients
4 medium zucchinis, finely chopped and cooked in a large fry pan of garlic and butter.
Cook for approximately 5 minutes until the zucchini is just soft. Remove from the stove
Add 200g parmesan, 200g fresh ricotta, sea salt and ground pepper, and 1 cup chopped mint
to the pan with the risotto, stir well
Cover and allow to rest for 2 minutes

options risotto of the imagination.

- grated zucchini sautéed in garlic and butter
- silverbeet sautéed
- grated pumpkin
- lemon rind or lemon juice
- cubed mozzarella
- finely chopped celery