

## RISOTTO WITH SPINACH

4 litres of vegetable

stock

7 ½ tablespoons olive oil

1 cup finely chopped onion

850 grams spinach, thinly chopped

5 cups Arborio rice

5 tablespoons unsalted butter

5 tablespoons grated parmesan

Freshly grates nutmeg, to taste

Salt/pepper to taste

In a saucepan over medium heat, bring the stock to a simmer and maintain over a low heat.

In a large saucepan warm olive oil over a medium heat. Add the onion and saute until softened, about 4 minutes. Add the spinach, reduce heat to low, cover and cook for about 5 minutes. Transfer to a bowl and set aside.

Add the rice to the the saucepan and stir until rice is well coated with oil and translucent, about 3 minutes. Add a cup of stock and stir until absorbed. Add the rest of the stock a cup at a time, stirring frequently after each addition. Wait until stock is almost all absorbed before adding more. Reserve ½ cup stock to add at the end.

When the rice is almost tender to the bite and looks creamy, about 18 minutes, add the spinach mixture and cook for a further 2 to 3 minutes. Remove from the heat, and stir in the butter, cheese and the last of the stock. Season with salt and pepper and nutmeg. Serve immediately.



Add chopped chives  
and chopped garlic  
chives.

Fry some sage  
leaves in herb  
butter, then add  
your onion and  
greens. Instead  
of olive oil.