

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 sauted in  
garlic and butte.

silverbeet sauted.

grated pumpkin.

lemon rind or lemon  
juice.

cubed mozzarella.

finely chopped celey.