

LETTUCE RISOTTO WITH SPRING ONION, LEMON AND GOAT'S CHEESE

Serves 4

INGREDIENTS:

1 Bunch of Spring Onions (about 10), trimmed
1 Litre Vegetable Stock
80g Butter
225g Risotto Rice
50ml Dry White Wine
2 Lettuce
Zest of 1/2 Small Lemon
50g Parmesan (finely grated)
100g Creamy Goat's Cheese

DIRECTIONS

Thinly slice the spring onions, separating the white part from the green. Bring the stock to the boil in a pan and keep hot over a low heat.

Melt 65g of the butter in a medium-size pan, add the chopped white part of the spring onions and cook gently for 1 minute.

Add the rice to the pan and stir until all the grains are coated in butter. Fry gently for 1 minute. Add the white wine or vermouth and simmer until it has been absorbed. Add a large ladleful of the hot stock and simmer, stirring until it has all been absorbed before adding another. Continue like this, stirring all the time, until the rice is creamy but still has a little bite to it (about 20-25 minutes). In between stirring, cut all the lettuces into 1cm wide strips.

After 20 minutes, stir in the lemon zest, remaining butter and parmesan. Continue to cook, stirring in the green spring onion tops and goat's cheese with the last addition of stock. Cook for 3 minutes more, then stir in the shredded lettuce and cook for a minute or two until the lettuce has just wilted. Season to taste with salt and pepper, then serve straightaway.