



Tomato, broccolini and basil risotto

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 liter vegetable stock – use a mild one otherwise it will be too overpowering - 1 tablespoon butter - ½ tablespoon olive oil - ½ small onion, finely chopped - 115g (a heaping ½ cup) risotto rice – I used Arborio - 1 ½ tablespoons dry red wine - a heaping ½ cup broccolini florets, chopped in bite-sized pieces - 1 tomato, plump but firm, finely diced - 1 tablespoon cold butter – extra - ¼ cup (not packed) basil leaves - 50g (½ cup) parmesan, grated – reserve 1 tablespoon - freshly ground black pepper

Instructions

Heat the stock and keep it gently simmering. Place the butter and olive oil in a large heavy-based saucepan over high heat. Add the onion and sauté until it's soft and transparent. Add the rice and stir for 1 minute or until the grains are glossy and well coated in the butter/olive oil. Add the wine, mix well until the wine is absorbed, then add 1 ladle stock, simmer and stir until it is absorbed. Add the broccolini florets and continue to add the stock, 1 ladle at a time, stirring continuously until the stock is absorbed. Before adding the last ladle of stock – the rice will be almost al dente - add the tomatoes then keep stirring. When rice is al dente, fold in the butter, basil and parmesan through the risotto and season with freshly ground pepper – add salt if necessary. Spoon onto warm serving plates, sprinkle with the reserved parmesan and top with an extra dash of pepper if desired. Serves 2 with a very light appetite or 1 like me. ;)