



Blueberry Risotto with Marscapone

NIBBLEDISH CONTRIBUTOR

Ingredients

1 1/2 cups Arborio Rice A big knob of Butter 250 grams of Blueberries 6 Cups of Milk
2/3 cup of Castor Sugar Pinch of Salt Flakes 1 teaspoon of Vanilla Bean Paste
Mascarpone to Serve

Instructions

Warm milk in a separate saucepan and bring to a boil. Add your knob of butter to the frypan and allow to melt and bubble on a medium heat. Pour in your rice and cook for a minute or so in the butter. Then add half your blueberries into the pan. As with a usual risotto, add your liquid one ladle at a time until each ladle is absorbed, in this case, it's not stock, it's your warm milk. I added the sugar, vanilla bean paste and a pinch of salt about half way through the process. Just continue adding your milk until all six cups are absorbed. Your rice should be al dente at this stage. Then stir through the remainder of the Blueberries. Add a lovely big dollop of Mascarpone to cut through the sweetness upon serving this sweet delight and you're done. Enjoy :)