



Recipe Name: Lemon Risotto

Serves: 4 main-course servings

Ingredients:

2 1/2 Tbsp.	Butter
2	Shallots, chopped
2 cups	Arborio rice or medium grain white rice
1/4 cup	White wine (dry)
1 cup	Parmesan cheese (freshly grated)
1 Tbsp.	Lemon basil (chopped) and a few leaves for decoration
2 Tbsp.	Lemon juice (fresh)
4 Teaspoons	Lemon peel (grated)
6 cups	Water

Steps to follow:

Melt the butter (1 1/2 Tbsp.) in a sauce pan and add the chopped shallots and sauté until tender. Add rice and stir 1 minute. Add wine and stir until evaporated. Add 1 1/2 cup of water and simmer until absorbed stirring frequently. Add more water (1/2 cup at a time) allowing water to be absorbed before adding more and stirring frequently until rice is creamy and tender (about 35 minutes). Stir in cheese and remaining butter (1 Tbsp.) and season with salt and pepper. Stir in lemon juice and peel and the chopped lemon basil. Transfer to a bowl and decorate with some lemon basil leaves and parmesan cheese flakes.