

## Method:

Bring the stock to a rolling boil in a pan next to where you are going to make your risotto, then turn down the heat to a bare simmer.

Melt 50g of the butter in a large, heavy-based pan, add the onion. Cook gently for about 5 minutes or until translucent, but not coloured.

Add the rice and shake the saucepan ensuring you coat all the grains in butter. Make sure all the grains are warm and opaque, then add the Chenin Blanc. Allow the wine evaporate completely until the onions and rice are almost dry, then add the saffron.

Add warmed stock 1 ladleful at a time, gently stirring and shaking the rice in the pan as you do so. If you can avoid stirring too much, this can break up the rice and you are left with a stodgy risotto. When each addition of stock has almost all evaporated, add the next ladleful.

Carry on cooking for 15-17 minutes, adding ladlesful of stock at intervals and stirring continuously. After 12-14 minutes, slow down the addition of stock, so that the rice doesn't become too wet and soupy, otherwise when you add the butter and Parmesan at the end, it will become too sloppy. The risotto is ready when the grains are soft but still al dente. Turn the heat down and allow the risotto to rest for a few minutes.

Add in the remaining cold, diced butter and the Parmesan cheese, folding in with a metal spoon, making sure you shake the pan energetically at the same time. Season to taste and serve.



## Vegetarian Saffron Risotto

### Ingredients:

- 2.5 litres good-quality vegetable stock
- 125g butter, cold, cut into small cubes.
- 1 large onion very finely chopped.
- 400g good quality risotto rice
- 125ml Chenin Blanc
- 2-3 big pinches (about 40 threads) of saffron
- 100g finely grated Parmesan

