



PEA & LEMON RISOTTO

YIELD:
10 portions

PREP TIME:
25 mins

COOK TIME:
8 mins

RECIPE:

30 x Strong Roots Pea & Lemon Bites
2000g x Risotto Base
1000g x Vegetable Stock
400g x Butter
250g x Grated Hard Italian Cheese
500g x Peas

500g x Pea Puree
50g x Pea Shoots
250g x Cherry Tomatoes
150g x Feta
50g x Lemon Oil

METHOD:

1. Place risotto rice in a pan with vegetable stock and place on a medium heat
2. Once warm, add butter, parmesan and peas and fold through
3. Once butter is fully melted and incorporated fold in pea puree and remove from heat
4. Fry Strong Roots Pea & Lemon Bites at 175 degrees for 4 minutes until golden brown
5. Place risotto in the bottom of the bowl and top with broken up pea and lemon bites, pea shoots, cherry tomatoes
6. Crumble over feta and top with pea shoots, finish with a drizzle of lemon oil



WHERE

VEG EXCITEMENT

BEGINS