



# PEA & LEMON RISOTTO

**YIELD:**  
1 portion

**PREP TIME:**  
25 mins

**COOK TIME:**  
8 mins

## RECIPE:

3 x Strong Roots Pea & Lemon Bites  
200g x Risotto Base  
100g x Vegetable Stock  
40g x Butter  
25g x Grated Hard Italian Cheese  
50g x Peas

50g x Pea Puree  
50g x Pea Shoots  
25g x Cherry Tomatoes  
15g x Feta  
5g 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