



Balsamic Beetroot Risotto

What to collect	
Ingredients	Equipment
2 beetroots, cooked & peeled, finely diced	baking tray
2-3 teaspoons balsamic vinegar	disposable gloves
1 onion, finely diced	chopping board
1 clove garlic, finely diced	knife
500g Arborio rice	
2 litres chicken stock	
300g feta cheese	

What to do

1. Place the beetroot in some foil with a drizzle of olive oil. Place on a baking tray and bake at 180C for 30 minutes or until cooked.
2. Using disposable gloves, peel beetroot. Chop beetroot into a fine dice and add balsamic vinegar. Set aside.
3. Fry onion in olive oil until it is soft and translucent, then add garlic and cook for 2 minutes.
4. Add the rice and stir until all of the grains are coated with oil.
5. Add a ladle of hot stock and stir over medium heat until all of the stock has been absorbed and then add another ladle of stock. Keep repeating this process until the rice is nice and creamy but still firm. Keep tasting and checking the seasoning.
6. Once the rice has the right texture stir in the beetroot and keep stirring for a further 2 minutes. Check seasoning.
7. Serve with topped feta.