



Spring greens risotto with crème fraîche

By Donna Hay

20 minutes

Preparation time

25 minutes

Cooking time

4

Serves

INGREDIENTS

30 g butter
1 tbsp extra virgin olive oil
1½ cups (300 g) risotto rice
1 litre (4 cups) good quality vegetable or chicken stock
150 g sugar snap peas, trimmed and halved
2 tsp finely grated lemon rind
2 tbsp lemon juice
1½ cups (120 g) finely grated parmesan
130 g baby spinach leaves
1 cup (140 g) fresh or frozen peas, thawed
¼ cup snipped chives
¼ cup chopped dill leaves
¼ cup chopped basil
Sea salt and cracked black pepper, to taste

To serve

? cup (100 g) crème fraîche

METHOD

1. Preheat the combi steam Pro oven on the Fan Plus at 220°C.
2. Place the butter, oil and rice into a deep 20 cm x 30 cm metal baking dish.
3. Place in the preheated oven and cook for 5 minutes. Remove from the oven and stir until the rice is warmed and coated.
4. Change the oven function to Steam at 100°C. Your oven may prompt you to open the door to cool down to 100°C.
5. Add the stock to the rice and stir to combine. Return the dish to the oven and steam for 18 minutes. Remove from oven.
6. Place the sugar snap peas in the perforated steam container and place in the oven. Steam for 2 minutes and remove. Set aside.
7. Add the lemon rind, lemon juice and parmesan to the rice and stir for 1 minute. Add the spinach, peas, chives, dill, basil, salt and pepper and stir for 1–2 minutes or until combined and creamy.

To serve

1. Divide the risotto between serving bowls. Top with the sugar snap peas, a spoonful of crème fraîche and swirl before serving.