



Chef's Inspiration Series

PRAWN RISOTTO

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SERVES 4

Risotto

- 2 tbsp Olive oil
- ½ cup Diced onion
- 2 cups Arborio rice
- 8 cups Vegetable broth
- 2 cups Frozen peas, tiny
- 1 cup Butter, to taste
- 1 ½ cups Grated Parmesan cheese
- Sea salt and pepper, to taste



Sunny Sung
Bistecca

METHOD

Place olive oil in a medium saucepan over medium heat. Add rice and onions, cooking for 1-2 minutes until toasted, stirring often.

In a separate pot, place broth over medium heat until it reaches a gentle boil. Add 1 cup broth to rice, stirring until the rice absorbs all of the broth. Repeat one cup at a time until all the broth is used and the rice is *al dente*. This whole process should only take between 15 and 20 minutes.

Add remaining ingredients and stir to combine. Remove from heat and cover to keep warm.

Prawns

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| ¼ cup Olive oil | 20 Prawns Size 21/25, peeled and de-veined |
| 2 tbsp Minced garlic | 2 tbsp Butter |
| ½ tsp Dried crushed chilies | Sea salt and pepper, to taste |
| 2 tbsp White wine | Fresh basil, for garnish |
| 1 cup Tomato sauce | |

METHOD

Heat olive oil in a frying pan on medium heat. Add garlic, prawns and chilies and cook for 1 to 2 minutes, or until the garlic is fragrant. Add wine, tomato sauce, butter, salt and pepper to taste, cooking for about 2 minutes, or just until the prawns begin to turn pink.

Place risotto on one side of each of 4 individual plates. Arrange the prawns on the other side of each plate and spoon tomato sauce on top. Garnish with fresh basil.