

RISOTTO WITH SILVERBEET AND HERBS

Ingredients

1-2 small leeks, split, washed and chopped fine

2 cloves garlic, peeled and chopped

2 cups alborio rice

2ltrs (approx.) vegetable stock

50g butter

1 small bunch silverbeet, stripped from stems, washed and chopped roughly

¾ cup loosely packed herbs (sage, rosemary, majoram, parsley and thyme)

Add a splash of oil to a large pan, heat and cook onions and garlic without browning.

Add rice to pan and toast until white dots are starting to fade. About 5mins.

Cover rice with stock 2 ladles at a time, stirring and reducing liquid before next addition of stock.

Continue cooking and adding stock till rice is becoming tender.

Add butter herbs and silverbeet.

Taste, season and serve one bowl per table.