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LARISSA TABORSKI

LEMON BASIL RISOTTO

Ingredients:

- 4 - tbsps unsalted butter
- 1 - small yellow onion, finely chopped
- 1 - cup Arborio rice
- ¼ - cup dry white wine
- 3 - cups chicken or vegetable stock, heated
- 1 - tbsps unsalted butter
- 1/8 - cup grated Parmesan cheese
- 1 - lemon, zest only
- ¼ - cup fresh basil leaves, finely chopped

Risotto is a versatile side or main dish that can be prepared year round with a variety of seasonal vegetables. This recipe that uses grated lemon zest and chopped fresh basil is perfect for spring and summer menus.

Preparing risotto in the oven is of course not the authentic method, however since there is no stirring involved it's very convenient and the results are very good. I like to start it on the cooktop, sauteing the onion with butter, adding in

some wine then the rice and stock before adding to the Steam Oven. If you are in a hurry you can just put all the ingredients in an oven casserole and place in the oven and it will still taste very good.

The risotto can be cooked in an oven to table casserole making it easy to serve but the best part is cooking a delicious meal without having to stand at the stove.

Preparations:

Heat the Steam Oven in the Steam Mode.

Melt the butter in a medium sized saute pan, stir in the onion and cook for 3-4 minutes until transparent.

Add the rice and stir to coat all the grains evenly with the butter, add the wine and cook over moderate heat until the wine has evaporated.

Scrape the rice into an oven casserole and add 2 ½ cups of the heated stock.

Carefully place in the Steam Oven and set the timer for 25 minutes.

Open the oven carefully to avoid getting a burst of steam in your face, stir the rice and test it for doneness, if the remaining liquid is required stir it in at this time.

STEAM MODE



When the rice is tender, remove from the oven, let it stand for a few minutes before stirring in the remaining butter, Parmesan cheese, lemon zest and basil.

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