

Corn Risotto

Season: Summer

Type: Main

Serves: 32 tastings

From the garden: Corn, basil & garlic chives

Class focus: Finely chopped herbs & cutting corn kernels off the cob



Equipment:	Ingredients:
<p>Large saucepan x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Serving bowl x 5 Serving spoon x 5</p>	<p>¼ cup olive oil ½ onion (finely chopped)</p> <p>3 cups Arborio rice 9 cups hot water from the kettle 1 vegetable stock cube 3 corn on the cob (cut corn kernels off the cob) 4 sprigs basil (leaves only, finely chopped) 8 chives (finely chopped) 2 teaspoons salt 10 grinds of pepper</p> <p>½ cup parmesan cheese</p>

What to do:

1. Wash all the corn and herbs.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Cook the first 2 ingredients in a large saucepan over medium-high heat until onion is softened, about 2 minutes.
4. Add the next 8 ingredients.
5. Bring it to the boil, turn the heat to low, cook stirring occasionally until all liquid is absorbed and rice is cooked, about 30 minutes. Remove from heat.
6. Stir in cheese.
7. Serve into 5 large serving bowls with a serving spoon in each.