



THE WORLD OF
PETER RABBIT
Beatrix Potter



Ingredients:

- * 12 fresh sage leaves
- * 300g arborio rice
- * 700ml vegetable stock
- * 1 bunch of asparagus
- * 1 handful of green beans
- * 1 courgette
- * 1 onion
- * 1 handful of frozen peas
- * Grated parmesan, butter, olive oil



Method

- 1 Pick a large handful of sage leaves, give them a quick wash and a pat down then fry them in a wide saucepan in a little oil for 2-3 minutes a side. Remove and allow to cool on some kitchen towel.
- 2 Dice an onion and gently fry, then add around 250g arborio rice and a knob of butter. Mix the rice until it's all coated with butter and add a ladle of hot vegetable stock.
- 3 Add diced courgette, green beans and asparagus. Ladle in more stock as it gets absorbed.
- 4 When the risotto is almost cooked stir in some frozen peas and grate in a chunk of parmesan.
- 5 Once cooked, serve and then top with the crunchy sage leaves.



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