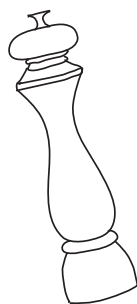




COOKING PASSION SINCE 1877



LEMONGRASS RISOTTO



For 4 people

INGREDIENTS

RISOTTO:

1 shallot
1-2 garlic cloves
3 tbsp olive oil
250 g risotto rice
50 g lemongrass in pieces
100 ml white wine
500-600 ml vegetable stock
20 g butter
50 g Parmesan, freshly
grated
Salt
White pepper freshly
ground

IN ADDITION:

Large, shallow ovenproof
dish

METHOD

Preheat your NEFF oven, using the steam setting at 100° C. Peel and finely chop the shallot and garlic.

Place the diced shallots, garlic, olive oil, risotto rice, lemongrass, white wine and the hot vegetable stock into the ovenproof dish. Mix together thoroughly and place in the centre of the oven and cook for 30-35 minutes. Stir once halfway through the cooking time.

After cooking, stir in the butter and grated Parmesan. Season with salt and pepper and serve immediately.

TIP: Instead of lemongrass, the risotto can be made with finely chopped vegetables (carrots, celery and leek), dried mushrooms, finely sliced radicchio or sundried tomatoes.

If you do not have a steam oven, you can add steam by placing a tray containing water in the bottom of the oven during cooking.



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*Cooking inspires people.
People inspire us.*



At NEFF, we understand the kitchen is the heart of every home, a place to meet, eat, and to get creative. Therefore, we have created efficient, high quality products that meet the demands of everyone's lifestyle. With ovens at the heart of the range, a passion for cooking drives our innovation. All of our models have been specifically designed to be the perfect partner in the kitchen.

Learn more about NEFF
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