

# RISOTTO BASE

*Cooking time: 25 minutes. Preparation time: 15 minutes. Makes 8 portions.*

## WHAT YOU'LL NEED

- 500g Arborio rice
- 1 large onion, finely chopped
- 2 cloves of garlic, crushed
- 50g butter
- ½ teaspoon fresh thyme, chopped
- 1L vegetable stock, heated
- Olive oil
- Sea salt and ground pepper

## WHAT TO DO

1. Soften the onion and garlic with some olive oil and add the rice, stirring until the rice is completely coated with oil.
2. Add the thyme and just enough stock to cover the rice, stirring well. Continue to stir until the rice has absorbed the stock then repeat the process until the rice is almost cooked. Add the butter and stir in.
3. Remove your risotto from the heat and spread it out on a flat tray to help it cool faster.
4. Now you can pop this risotto base in the fridge and use when needed! Your risotto base should keep happily in the fridge for 3 days



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