



**GUEST
CAFE**

Summer Vegetable Risotto

with Mint and Goat's Curd



40-50min



2 Portions

We welcome the former Regional Executive Chef of Jamie's Italian, Gareth Howard, to our Marley Spoon collection with this tantalising vegetarian risotto. This clever Head Chef currently at Acre Eatery uses glorious summer produce to create a wonderful symphony of flavours in this classic Italian dish.

What we send

- goat's curd ⁷
- mint, 2 garlic cloves and celery
- verjuice
- arborio rice
- vegetable stock concentrate
- bay leaves
- green peas
- parmesan ⁷
- lemon
- zucchini
- onion

What you'll require

- butter ⁷
- olive oil
- salt and pepper

Utensils

- fine sieve
- grater
- large saucepan
- medium saucepan
- stick blender/food processor/mortar and pestle
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 680.0kcal, Fat 30.5g, Proteins 21.6g, Carbs 74.0g



1. Prepare ingredients

Finely chop the **onion** and **garlic**. Dice the **zucchini** and **celery**. Zest and juice the **lemon**. Finely grate half the **parmesan** (reserve remaining for another use). Pick **mint leaves**, reserving a few small ones for garnish, discard stems.



2. Start pea stock

Heat 2 tbs oil in a medium saucepan over medium heat. Cook half each of **garlic**, **peas**, **onion**, **celery**, **zucchini** and 1 **bay leaf** for 5 mins or until softened. Season with **sea salt**. Add the **vegetable stock concentrate** and 500ml (2 cups) **water**. Bring to the boil and simmer for 5-10 mins until vegetables are tender.



3. Finish pea stock

Remove the **bay leaf**. Using a stick blender or regular blender, blend the vegetable mixture with the **mint leaves** until smooth. Strain through a sieve and set liquid aside, discard solids.



4. Cook risotto

Heat 1 tbs oil in a large saucepan over medium heat. Cook the remaining **onion**, **celery**, **garlic** and **bay leaf** for 3-4 mins until soft but no coloured. Add the **rice** and cook for 1 min or until the grains are coated - be careful not to burn.



5. Stir risotto

Add the remaining **zucchini** and **verjuice** and allow the liquid to nearly completely evaporate. Add 150ml **warm water** and cook, stirring, until completely absorbed. Slowly add the **pea stock**, a ladle at a time, and cook, stirring, until stock is absorbed before adding another ladle. Cook for 20-25 mins until rice is almost cooked.



6. Get ready to serve

Just before the last ladle, add the remaining **peas**. You may need a little more hot water if you run out of stock. Stir 20g **butter**, the **parmesan** and 2 tbs **lemon juice** through the risotto. Season with **sea salt and pepper** to taste. Divide into two wide bowls and top with **goat's curd**, **lemon zest** and reserved **small mint leaves**.