

# BASIC RISOTTO



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 25 min - **Equipment :** -

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**Ingredients :** 4/6

- 320 g arborio or carnaroli risotto rice - 100 g Parmesan, chopped - 1 spring onion - 1 shallot - 1 clove garlic - 40 g butter, roughly chopped - 2 tbsp olive oil - 100 ml white wine - 750 ml water - 1 cube vegetable stock - salt, pepper

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1. Put the Parmesan into the metal bowl; run the EXPERT programme (without heating) for 30 seconds/speed 15. Set aside.

2. Peel and quarter the spring onion, shallot and garlic (removing the germ\* if necessary). Place in the metal bowl and run the EXPERT programme (without heating) for 10 seconds/speed 13. Use a spatula\* to scrape the mixture into the centre of the bowl and add the butter and olive oil; restart the EXPERT programme for 3 minutes/speed 2A/100°C.

3. Add the rice to the metal bowl; restart the EXPERT programme for 3 minutes/speed 4/100°C. After 1 minute, add the wine through the opening. Add the water, stock cube, salt and pepper; restart for 20 minutes/speed 2A/100°C. If necessary, cook for a few minutes longer. Add the Parmesan through the opening; restart the programme for 2 minutes to mix.

