

# Mushroom and Pea Risotto

## Ingredients

2 Tablespoons of oil  
1 garlic clove  
1 Onion  
175g risotto/arborio rice  
750ml water  
1 vegetable stock cube  
50g grated cheese.  
25g frozen peas  
Salt and pepper  
250g mushrooms



## Equipment

Large pan, measuring jug, tablespoon, chopping board, vegetable knife, grater, wooden spoon, garlic press

## Method

1. Fill a kettle halfway and once boiled pour 500ml into a measuring jug and add the stock cube.
2. Dice the onion finely and crush the garlic.
3. Put the oil, onions and garlic into a pan and heat gently on medium heat. Fry for 2 minutes.
4. When the onion is softened and not browned, add the rice and allow it to absorb all the oil, stirring constantly with a wooden spoon.
5. Carefully add half of the stock, approximately 250ml and stir continuously until the rice absorbs most of the liquid.
6. Add the remaining stock to the pan and stir.
7. After about 10 minutes add a further 250ml of hot water from the kettle to the measuring jug and add slowly add to the pan.
8. Slice the mushrooms and place into the risotto and season with salt and pepper.
9. Grate the cheese and add the peas to the saucepan when most of the liquid has been dissolved.