



## Edible Gems Risotto Milanese with Fresh Peas

### Ingredients

- 1 diced onion
- 2 diced cloves garlic
- 3 Tbsp olive oil
- 4 litre water
- 3 chicken or vegetable stock cubes
- 1 pinch saffron
- 1.5 cups Arborio rice
- 1 250g pack Edible Gems Fresh Green Peas
- ½ cup grated parmesan
- Salt and pepper to taste
- Extra parmesan to serve



### Instructions

Add hot water and stock cubes to a pot and bring to the boil, then add saffron.

Use a heavy based pot to fry onion in olive oil, til translucent, add garlic and Arborio rice, cook for 1 minute till rice is coated in oil. Add 1 ladle of stock and salt and pepper to taste, and stir till almost absorbed. Continue to do this 1 ladle at a time for about 15 minutes till rice is almost al dente.

Add fresh peas and continue process for a further few minutes, till the rice is cooked. Take off the heat and add parmesan cheese. Serve immediately with extra parmesan.

Serves 4.

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