

Roasted Pepper Risotto with Pesto

Risotto is such a simple dish that carries flavour so well and like pizzas, I think less is more. Just a couple of good quality ingredients and you will have a fantastic meal.

Give me a big bowl of risotto, some beautiful bread and a glass of wine and I'm a happy boy.



Serves: 2

Prep Time: 10 minutes

Rest/Marinate Time: 0

Cooking Time: 40 minutes

Ingredients

- 150 g risotto rice such as Arborio.
- 1 small onion, finely diced.
- 1 garlic cloves, chopped.
- Half a small stick of celery, finely sliced.
- 2 roasted red peppers, from a jar.
- 500 ml of chicken or veg stock.
- 1 small glass of white wine.
- 25 g of Parmesan, grated.
- 250 g vine cherry tomatoes.
- 1 tsp dried oregano.
- 2 knobs of butter.
- 3 tbsps of olive oil.
- 1 tbsp of balsamic vinegar.
- Pesto.



Find this recipe on page 90 of [my book](#).

Method

- First get the stock on over a medium heat. Then into a separate pan add a the 2 tbsp of olive oil and 1 knob of butter. Add the onions, garlic, celery, and season. Slowly fry the veg for 7-10 minutes or till soft.
- While the veg is softening take the peppers and pop them into a food blender and whiz to a purée.
- Turn up the heat to high and add the rice. Make sure you keep stirring and after a minute or so the rice will start to go a little translucent. At that point, it's time to add the wine. Keep stirring until the wine has almost gone.
- Reduce the heat to low and add the pepper purée and cookout for a couple of minutes or so. Now it's time to add your first ladle of stock. Only add one ladle at a time and continue stirring allowing the rice to absorb the stock before adding the next one. This will take around 20 minutes to cook, you want the rice to have a very slight bite to it, or of course if you prefer the rice more well done just keep cooking and adding the stock. You may need a little more or little less stock so just keep checking the rice; if you run out of stock and need more just add boiling water.

- While the rice is cooking place the cherry tomatoes in a roasting tray and sprinkle with the oregano, the remaining 2 tbsp of olive oil and the balsamic vinegar, season and roast at 200°C for 10 minutes.
- To finish the risotto take the pan off the heat, add the last knob of butter, Parmesan mix well and allow to just sit there for a minute. Check for seasoning and pop the roasted cherry tomatoes on top along with a good dollop of pesto.
- A good risotto should oozy like lava on the plate so if it's a bit stodgy add a little stock or water to the pan to loosen it up.