Basil and Strawberry risotto

Serves 4

Whilst this sounds rather sweet and pudding-like it is actually an Italian speciality.
The addition of lots of onion and balsamic vinegar makes it totally savoury.



2 tbs balsamic vinegar
500g strawberries
3 tbs olive oil
2 large onions — finely chopped
1 red chilli *(optional)* — finely chopped
½ tsp salt
450g risotto rice
250ml rosé wine
25g butter
25g basil leaves — shredded
Grated parmesan

About half an hour before you want to start cooking, quarter the strawberries and mix with the balsamic vinegar to infuse. Reserve a few for garnish.

- In a large saucepan heat the olive oil over a low heat and add the onions, salt and chilli if using.
- Cook very gently until soft but not at all brown.
- Stir in the rice and turn to coat all the grains in oil.
- Turn up the heat a little and add the wine.
- Once absorbed stir in the strawberries with any juices.
- Have a jug of 1 litre of boiling water to hand and add enough to just cover the rice.
- Cook, stirring gently every few minutes, and adding more water as needed until the rice is cooked to *'al dente'*. All rice is different — you may not need all of the water, or you may need a little more!
- Stir in the basil, butter and 30g parmesan and leave to rest for 5 minutes.
- Serve with extra parmesan and halved strawberries to garnish.

This is great served with a plain green salad with the addition of plenty of green herbs like flat leaf parsley, garlic chives and some shredded sorrel leaves.