

Risotto Drum



Ingredients

- 30g butter
- 2 tbsp of olive oil
- 1 small onion, chopped
- 1 garlic clove, crushed
- 250g risotto rice
- 1 litre of hot vegetable stock (a stock cube dissolved in boiling water)
- 1 red pepper, cubed
- 1 yellow pepper, cubed
- 1 medium courgette, cubed
- 3 thick slices of aubergine, roughly the same size as your cookie cutter
- 3 celery sticks, two whole and one chopped.
- Grated Parmesan to serve

Method

1. Preheat the oven to 180°C / Gas mark 6
2. First, put the cubed red and yellow pepper, courgette and the slices of aubergine onto a baking tray. Drizzle with a splash of olive oil and mix to make sure that they're all covered. Pop into the oven to roast for 30 minutes.
3. Melt a knob of butter in a large saucepan on a low heat. Once melted, add the chopped onion and the garlic, and cook until soft. This is a hob job so ask your grown-up helper as the hob will be hot, hot, hot.
4. Pour in the risotto rice. Stir gently with a wooden spoon to make sure the rice doesn't get stuck to the bottom of the pan.
5. Add the hot vegetable stock a little at a time. Pour it in gradually so the rice can absorb the liquid. Make sure you keep stirring. Continue to simmer the risotto on a low heat until all the rice is soft and cooked.
6. Take the pan off the heat and add in the roasted veg and some grated parmesan., stir together. Make sure to save your aubergine slices for later.
7. Once your risotto has cooled a little, you can make a drum shape. Place a large round cutter on a plate, and gently spoon in the risotto about three quarters full. Gently pat it down using the back of the spoon. When you remove the cutter, the risotto rice should stay in shape.
8. Place a roasted aubergine slice on top. Then use the cutter again, to plate up the top layer of your risotto drum. This may be fiddly, so you might need a grown-up helper's help!
9. Add any leftover roasted vegetables on top and serve with celery drum sticks!