

Beetroot Risotto by Fairmont The Palm

- Total Time: 1 hour
- Cook Time: 30 minutes
- Serves: 2

Ingredients:

- 1.5L of vegetable stock
- 2 tbsp olive oil
- 1 tbsp chopped shallot
- 2 cloves minced garlic
- 10g grated beetroot
- 2 tbsp butter
- 50g parmesan cheese
- 10g feta
- 20g pearl onion
- 500g Arborio rice
- salt and pepper to taste

Method:

- Warm olive oil in shallow pan over a medium heat.
- Add the chopped shallot and cook until soft and translucent.
- Add the beetroot and the arborio rice and cook until rice is well coated and translucent.
- Start adding the stock, one ladleful (1 cup) at a time.
- Keep stirring the risotto until all liquid is absorbed before adding another cup.
- Make sure you continue stirring throughout the process.
- Continue this process until all the rice is cooked to al dente (about 15 minutes).
- Once the rice is cooked, remove it from heat and add parmesan and butter/

- Season to taste with salt and pepper.