



# Russell Hobbs

DUALCHEF PRESSURE COOKER Recipe

## VEGETABLE RISOTTO

Function: RICE/RISOTTO

Time: 70 minutes

Serves: 4

### INGREDIENTS

25g butter	1 chopped red pepper
15ml vegetable oil	100g mushrooms, sliced
1 onion, chopped	100g peas, frozen
1 clove garlic, crushed	700ml white/ vegetable stock
4 stalks celery, thinly sliced	½ tsp Salt
225g Risotto rice	½ tsp Pepper
1 chopped green pepper	150ml Edam cheese, grated

### METHOD

1. Select the RICE/ RISOTTO function and heat the butter and oil in the **Russell Hobbs DualChef** pot, add the onion and fry for 4 minutes, stirring occasionally.
2. Add the garlic and celery and fry for 2 minutes. Add the rice and stir to coat the grains thoroughly with oil, add the peppers, mushrooms and peas.
3. Pour 500ml of the stock and bring to the boil, stirring occasionally.
4. Close the pot with the pressure cooker lid.
5. Add more stock (remaining 200ml) if rice dries while cooking
6. Stir in the half cheese and stir until it has melted.
7. Plate the risotto into a heated serving dish and sprinkle the remaining cheese. Garnish with the parsley.