

Beetroot Risotto

the perfect pairing for

Wild Ferment Pinot Noir



Get your ingredients sorted

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| 1.25 litres vegetable stock | 2 beetroots, peeled, grated |
| 2 tbs olive oil | 100ml white wine |
| 1 onion, finely chopped | 2 tbs grated parmesan |
| 1 garlic clove, crushed | Salt and pepper to taste |
| 200g Arborio rice | |

To create the risotto

1. In a saucepan warm the stock over low heat
2. Add the olive oil to frypan and stir in the onions and garlic. Cook 1 minute. Add rice, stirring to coat with oil, about 2 minutes. Once the rice has a slight golden colour, add the beetroot and wine stirring constantly until evaporated.
3. Take 1/2 cup stock, while stirring and add until absorbed. Repeat this until all the stock has been all used, roughly 15 to 20 minutes.
4. Remove from heat and stir in the parmesan and salt and pepper to taste. Pour a glass of Pinot Noir and enjoy with your Beetroot risotto.

