



Creamy Beetroot and Spring Onion Risotto

Serves 4

- 300gm fresh beetroot**
- 1 red onion**
- 5 spring onions finely chopped**
- 4 garlic cloves**
- 2 tablespoon olive oil**
- Knob of butter**
- 250gm risotto rice**
- 150ml dry white wine**
- 750mls vegetable stock**
- 100gms Simply Seasonal Beetroot and Horseradish Chutney**
- 50gm grated Parmesan**
- 100gm sour cream**
- 2 tablespoon chopped fresh dill**



1. Heat oven to 200 C/ gas 5
2. Wash and peel beetroots and chop into 1cm dice, add 1 tablespoon of olive oil, 3 whole unpeeled garlic cloves wrap and in foil. Bake at top of oven for 1½ hours or until tender
3. Peel and cut onion in half. Chop each half into thin slices
4. Peel and chop remaining garlic clove
5. Heat the olive oil with the butter in an ovenproof pan with a lid. Add in the onion and garlic, then cook for 10 minutes stirring.
6. Meanwhile slice spring onions finely
7. Add half spring onions and stir for few minutes.
8. Stir in the rice until well coated with the butter and oil then pour in white wine and bring to boil.
9. Pour in hot stock and simmer for 5 minutes
10. Put pan into oven for 20 minutes until rice is soft
11. Remove beetroot from oven when cooked and squeeze roasted garlic cloves
12. Stir in beetroot and garlic, beetroot and horseradish chutney, half of the Parmesan, sour cream and rest of spring onions. Season with plenty of freshly ground black pepper and salt to taste.
13. Put back in oven for 10 minutes
14. Serve with dill and Parmesan scattered on top.