

Creamy beetroot risotto



A simple but delicious risotto that is baked in the oven.



Ingredients

500g Beetroot
2 Tablespoons Olive Oil
Knob of Butter
1 Chopped Onion
1 Chopped Clove of Garlic
650ml Hot Vegetable Stock
150ml White Wine
Grated Parmesan
4 Tablespoons Sour Cream
Chopped Dill
250g Risotto Rice

Method

Prepare oven to 180C or Gas mark 4. Dress the beetroot by peeling and trimming and cut into wedge shapes. Place on a foiled baking tray. Drizzle 1 tablespoon of olive oil and cook until beetroot is soft after about an hour.

Use the rest of the olive oil and heat with the butter in a pan suitable for the oven. Add the onion and garlic and cook for approx 5 mins until clear. Add the rice and coat well with the oil and butter. Pour in the white wine and leave until mixture is bubbling.

While stirring, pour in the vegetable stock, cover and place into the oven for 15 mins. Remove the beetroot from oven and whisk into a puree. Stir in the parmesan, puree and remainder of the chopped beetroot and serve with sour cream.