

## Saffron, Prawn and Pea Risotto



### Ingredients:

- 1 tbsp. olive oil
- 100 grams Saffron threads – pre-soaked for 24-hours in a few mls of tepid water
- 50 grams butter
- 1 onion finely diced
- 2 cloves of crushed garlic
- 300 grams arborio rice
- 150 ml dry white wine
- 1 litre chicken or vegetable stock
- 500 grams green shelled prawns
- 1 cup of frozen peas

### Method:

- Heat olive oil and half the butter in a wide non-stick pan over medium heat
- Add the onion and garlic, stirring for 5 minutes until softened
- Add soaked saffron including any fluid
- Add rice, stir for a minute to coat in butter and saffron mixture
- Add wine and allow to bubble until absorbed
- In a separate pan heat the stock until at a low simmer
- Add a ladleful to rice, stirring till absorbed before adding each ladleful – rice needs to become al dente
- When adding last ladleful of stock also add prawns and peas
- Once absorbed and prawns are cooked, stir in remaining butter, cover with lid and set aside for approx. 2 minutes
- Stir in grated Parmesan
- Sprinkle with some Parmesan shavings and serve immediately.

