



GREEN PEAS AND MINT RISOTTO

INGREDIENTS:

400 g rice for risotto
100 g green peas
1 medium onion
100 g Sokolów beef-vegetable broth
400 ml water
50 g grated Parmesan cheese
50 g butter
50 ml olive oil
100 ml dry white wine
3 sprigs mint
freshly ground pepper
salt

PREPARATION:

1. Finely chop the onion and fry in oil, then add the rice and wine, cook the whole thing (until the wine has evaporated). Pour previously diluted, hot beef - vegetable broth over the risotto. When the rice is al dente add the peas. The risotto will absorb the stock until soft.
2. Towards the end of cooking the rice, add butter, grated Parmesan and finely chopped fresh mint.
3. Season with salt and freshly ground pepper.