Garden Risotto

Ingredients:
* 12 fresh sage leaves
* 300g arborio rice
* 700ml vegetable stock
* 1 bunch of asparagus
* 1 handful of green beans
* 1 courgette
* 1 onion
* 1 handful of frozen peas
* Grated parmesan, butter, olive oil

Method
1. Pick a large handful of sage leaves, give them a quick wash and a pat down then fry them in a wide saucepan in a little oil for 2-3 minutes a side. Remove and allow to cool on some kitchen towel.

2. Dice an onion and gently fry, then add around 250g arborio rice and a knob of butter. Mix the rice until it’s all coated with butter and add a ladle of hot vegetable stock.

3. Add diced courgette, green beans and asparagus. Ladle in more stock as it gets absorbed.

4. When the risotto is almost cooked stir in some frozen peas and grate in a chunk of parmesan.

5. Once cooked, serve and then top with the crunchy sage leaves.

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