



BEETROOT AND CORN RISOTTO with BASIL and GARLIC INFUSED OIL

INGREDIENTS

400 gms Arborio Rice
500 gms Chicken necks
500 gms Beetroot
Beetroot stalks
3 Stems Celery
150 gms Finely chopped Leak
2 Medium size chopped carrots
Handful of mint leaves
2 Medium size diced brown onions
1 Medium sized Lemon juiced
2 Medium sized Corn
250 gms Diced Mushrooms
Water and Salt to Taste
1.5 cups Red wine
2 Tbsp SATHYA Chilli & Garlic Infused Olive Oil
3 - 4 Tbsp SATHYA Basil Infused Olive Oil
2 - 3 Tbsp SATHYA Garlic Infused Olive Oil



METHOD

Take 2 Tablespoons of Sathya Chilli and Garlic Oil in a big pot and heat the oil. Sautee half diced onion in the oil and then put mint leaves and 500 gms of chicken necks and brown them in oil. Add chopped up carrots, leak, celery and beetroot stalks and let it cook down. Fill the pot with about 3 litres of water and add salt to taste. Let the stock boil down to about half and then strain out the stock into a separate pot and discard the solids.

Preheat the oven to 180 degC. Take the washed beetroots and quarter them and place them on an oven tray and sprinkle some Sathya Garlic Infused Olive oil and salt and rub them onto the beetroot before placing them in the oven. When the beetroot is roasted, take it out of the oven and let it cool. Remove the skin and cut the beetroot into small cubes and keep it aside.

Take diced mushrooms and sauté in Sathya Garlic Infused Oil to light brown and sprinkle a bit of salt and keep it aside. Take 2 corn kernels and barbeque them on open fire over a stove till all corn kernels are light to dark brown, shave the kernels into a bowl and keep it aside.

Take a pan and put 1 - 2 tablespoons of Sathya Garlic Oil and 2 - 3 tablespoons of Sathya Basil Oil and heat. Sauté the diced onion in the oil until light brown. Wash arborio rice and drain all water and put it into the hot pan and fry on medium heat with the sauteed onions. Then pour the red wine into the pan and let it simmer until the liquid has evaporated. Add stock mixture 1 cup at a time stirring constantly between additions until stock is absorbed and rice is tender. Stir some more Sathya Basil Oil and then add the corn kernels into the pan and stir. Add the beetroot cubes to the risotto and stir. Switch the heat off and add lemon juice, shaved parmesan cheese and ricotta cheese and mix it well into the risotto before serving. This will serve as a nice dinner for 8 - 10 People.

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