



How to make risotto in under an hour

Ingredients

Method

The mere thought of making a risotto can strike fear into the heart of inexperienced foodies. When you're just too tired to stand for another minute, your best intentions for a scrumptious risotto dinner can fall by the wayside. Not only is this risotto recipe so easy you'll never make it the old way again, but even the slowest home cook get it on the table in just 45 minutes (and most of that time can be spent sitting down and waiting!).

What makes this risotto method so quick?

This recipe uses NEFF's FullSteam oven function, which helps to inject steam throughout the cooking process to cook your risotto to perfection without needing to continuously stir and add water or stock.

Unlike VarioSteam, NEFF's other steam oven option, this method uses continuous steam alone to combine the flavours and cook your ingredients without switching containers or stirring for an hour.

Ingredients

250 Arborio rice
750 ml water
2-4 cloves garlic crushed
½ brown onion
1 breast Chicken
100 g smoked Ham
200 g Fresh or frozen peas
1 Lemon (zest and juice)
1 Chilli (optional)
50 ml olive oil
50 g butter
50 g parmesan

Method

In a medium steam dish place your rice, dice the chicken breast into 2 cm cubes and add to the rice, fine dice your onion, crush your garlic, cut the chilli, zest your lemon and roughly chop your ham and add to the container, finally add your oil and water and place in your steam function on 100 degrees for 20 minutes.

When timer goes off add the peas and cook for a further 5 minutes, when completed remove from the oven then add your butter and parmesan. Stir until everything is combined then serve.

NEFF cook's notes

This recipes uses a NEFF FullSteam Oven | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.



Notes
