

Ingredients

- Butter - 25g
- Onion - finely chopped
- Risotto rice - 125g
- White wine stock - 75ml
- Vegetable stock - ½ litre , hot
- Beetroot - 150g pack ready-cooked
- Lemon - ½, zested and juiced
- Flat-leaf parsley - small bunch , roughly chopped
- Goat's cheese -70g soft
- Walnuts - a handful of, toasted and chopped

Method

- **STEP 1**

Melt the butter in a deep frying pan and cook the onion with some seasoning for 10 minutes until soft. Tip in the rice and stir until every grain is coated, then pour in the wine and bubble for 5 minutes. Add the stock a ladle at a time, while stirring, only adding more once the previous batch has been absorbed.

- **STEP 2**

Meanwhile, take ½ the beetroot and whizz in a small blender until smooth, and chop the remainder.

- **STEP 3**

Once the rice is cooked, stir through the whizzed and chopped beetroots, lemon zest and juice, and most of the parsley. Divide between plates and top with a crumbling of goat's cheese, the walnuts and remaining parsley.

<https://www.olivemagazine.com/recipes/vegetarian/beetroot-risotto/>