

CELERY, BLUE CHEESE AND SAGE RISOTTO

From Mary Berry - Cook and Share



Preparation time less than 30 mins

Cooking time 10 to 30 mins

Serves 4

Ingredients

2 tbsp olive or sunflower oil
2 onions, finely chopped
5 celery sticks, chopped
2 garlic cloves, crushed
200g/7oz small chestnut mushrooms, sliced
275g/10oz risotto rice
2 white wine stock pots
750ml/1½ pints hot vegetable stock
150g/5½oz frozen petits pois
115g/4oz blue cheese (such as stilton or dolcelatte), coarsely grated
2 tbsp chopped sage, plus extra to garnish knob of butter salt and freshly ground black pepper

Method

1. Heat the oil in a deep frying pan over a high heat. Add the onions and celery and fry for 4–5 minutes, to soften. Add the garlic and mushrooms and fry for a further 2–3 minutes. Add the rice and stir into the vegetables.
2. Pour in the wine and let it bubble for 1–2 minutes until the volume of liquid has reduced. Add a ladleful of the hot stock and continue to add the stock, a little at a time, until it has all been absorbed. This will take about 15–20 minutes.
3. Add the petits pois and cook for a few minutes. Turn off the heat and stir in the cheese and sage. Season with a little salt and plenty of black pepper. Leave to stand for 2 minutes until the cheese is melted.
4. Melt the butter in a small pan over a high heat and fry a few sage leaves until crisp.
5. Serve the risotto hot in warmed bowls with the crispy sage leaves to garnish.