

PEA AND GOAT'S CHEESE RISOTTO {SERVES 8}

INGREDIENTS:

- 1 small onion, diced
- 2 small leeks, chopped – white parts only
- 300g risotto (arborio) rice
- 2 T butter, plus 1 T extra
- ¾ cup white wine
- 500ml vegetable stock 250ml cream
- 1 log goat's cheese
- 1 cup of frozen peas, thawed 1 cup fresh basil
- ½ cup grated parmesan Salt and pepper to taste

METHOD:

1. Risotto on a Cobb Cooker are a dream to make.
2. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
3. Place the Frying Dish and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
4. Add your butter, onions and leeks, and sauté until translucent
5. (5 minutes with the Dome Cover on and then remove for about 10 minutes). Season with salt and pepper and add the risotto rice.
6. Gently fry your rice for about 5 minutes, stirring constantly, before adding your wine. Add it and cover, allowing the wine to be absorbed by the risotto - about 2 to 3 minutes.
7. Give it a quick stir, add your vegetable stock and cover to cook for 25-30 minutes, stirring it every 5 minutes or so.
8. After this time, all the liquid should be absorbed and your risotto almost cooked through. Add the goat's cheese, cream and peas.
9. Cover and cook for a further 10 minutes. Season to taste, stir in your finely chopped basil, top with a sprinkling of Parmesan and enjoy with a nice big herb salad.

PLEASE NOTE: The Cobb Supreme does not come with a Frying Dish accessory and therefore you will not be able to make this dish.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium heat.