

Ocean Fresh Risotto



Modern and fresh, this zesty seafood shake-up creates delight.

Ingredients per serve

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- 4 +

Risotto

KNORR Concentrated Liquid Stock 1kg	16 g
Water	0.4 l
Olive oil	8 ml
Eschallots, chopped	14 g
Garlic puree	6 g
Arborio Rice	160 g
KNORR Thai Lime Powder 500g	8 g
Parmesan cheese, finely grated	24 g

Prawns

Oil	8 ml
Whole large green king prawns	4.8 pc

Garnish and Sides

Sugar snaps	80 g
Broad beans	60 g
Peas	80 g
Salt & Black Pepper	

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Preparation

1 Risotto

- Add KNORR Concentrated Liquid Chicken Stock to 1 litre of boiling water.
- Heat some olive oil and sauté the shallot and garlic without browning. Add the rice and cook until translucent. Add the chicken stock, one ladle at a time, stirring regularly until all liquid is used and rice is al dente.
- Let the risotto rest for a minute, then stir in the KNORR Thai Lime Powder and cheese.

2 Prawns

- Fry prawns until crispy and almost cooked through.

3 Garnish and Sides

- Clean the sugar snaps and pod the broad beans. Blanch all the vegetables and season with salt and black pepper.

4 To Serve

- Divide the risotto over the plates and arrange the prawns and vegetables on top.

		Casual			
Seafood	Italian	Dining	Cafe/Takeaway	Main Meals	Risotto