

SEASONAL RECIPE

Chorizo risotto



Rich, creamy and full of smoky warmth, this chorizo risotto is comfort food at its finest. The chorizo releases its gorgeous paprika oils into the rice as it cooks, giving every spoonful a deep, savoury colour and flavour. It's surprisingly simple to make — the only secret is a little patience and plenty of stirring.

SERVES

4

PREP

10 mins

COOK

25 mins

Everything you need for this dish — the chorizo, arborio rice, onion, garlic, a good wedge of Parmesan and a bottle of white — is available in our shop and through our online store.

Ingredients

- 300g arborio rice
- 200g chorizo, skinned and sliced
- 1 onion, finely chopped
- 2 garlic cloves, finely chopped
- 1.2 litres chicken or vegetable stock, kept warm
- 150ml white wine
- 50g Parmesan, grated, plus extra to serve
- 30g butter
- 1 tbsp olive oil
- Salt and black pepper
- A handful of fresh parsley, chopped

Cook's notes

- **Keep the stock warm:** adding cold stock slows the cooking and can make the risotto gluey. A gentle simmer on a back burner is ideal.
- **Add a vegetable:** a handful of peas, spinach or roasted red pepper stirred in at the end works beautifully with the chorizo.
- **Make it gluten-free:** risotto is naturally gluten-free — just check your stock is too.

Method

1. Heat the olive oil in a large, wide pan over a medium heat. Add the chorizo and fry for 3 to 4 minutes until it releases its oils and turns golden. Lift out with a slotted spoon and set aside, leaving the lovely red oil in the pan.
2. Add the onion to the same pan and cook gently for 5 minutes until soft. Stir in the garlic and cook for another minute.
3. Add the arborio rice and stir for 1 to 2 minutes, so the grains are coated and lightly toasted.
4. Pour in the white wine and stir until it has been absorbed.
5. Now add the warm stock one ladleful at a time, stirring often, letting each addition be absorbed before adding the next. Continue for about 18 to 20 minutes, until the rice is creamy and tender with a slight bite.
6. Stir the chorizo back in for the final few minutes to warm through.
7. Remove from the heat and stir in the butter and Parmesan. Season to taste, cover and rest for 2 minutes.
8. Serve scattered with chopped parsley and extra Parmesan.

Roots & Vines

