

# q cuisine: with HOBBY CHEF CHAPMAN

## FOR MOTHERS AND ROMANTICS

### Lemon risotto with rose petals

The fragrance of the rose is beguiling, the color bright and together with the freshness of the lemon a delight. An idea for Mother's Day or a romantic evening? And yes, you can eat the rose petals.

**Preparation** | Cut onions and the ginger very small. Use a zest peeler to cut the peel off the whole lemon. Make sure that only the yellow of the peel is cut away. Chop one half of the zest tiny, the other half set aside for the decoration.

Pluck some petals from the rose, rinse with water and cut into thin strips.

Make a broth with 1.5 liters of water and vegetable stock cubes and bring to the boil.

Sauté the onion and ginger in a high pan with 2 tablespoons of neutral oil (no olive oil), then add the rice and cook for about 2 minutes, stirring constantly. The rice should never stick to the bottom of the pan.

Deglaze with white wine and continue stirring until the wine is reduced also reduce the heat. Then, using a ladle, pour a spoon full of hot bouillon and stir. Add the finely chopped lemon zest. When the liquid is almost absorbed by the rice again add a ladle full of bouillon. Repeat this until the rice is creamy – about 20 minutes.

Try the risotto and when it's cooked but still has some bite take the pan off the heat. Add the ricotta and Parmesan cheese and stir until everything is creamy. Finally, stir in the rose water, but carefully, adding very little, because the water is very intense.

**Serve** | Arrange the risotto in deep plates. Sprinkle the remaining lemon zest over it and put the rose petal strips on top. Serve immediately.

### Ingredients

300 g	risotto rice
1	small onion
1 tsp	ginger
2 dl	dry white wine
1.5 l	vegetable stock
1 Tbsp	parmesan, grated
2	Ricotta
1 tsp	Rose water
1	fragrant rose
	Salt for seasoning

For 4 people

Preparation time:  
15 minutes

Cooking time:  
20 minutes

