**Baby Beetroot and Herb Risotto**

**Difficulty:** Intermediate

**Fresh from the garden:** Baby Beetroot, Thyme, Onion

**Equipment:**
- Large saucepan
- Knives
- Measures
- Scales
- Chopping boards

**Ingredients:**
- 100 grams salted butter
- Baby beetroot, peeled and diced
- 1 garlic clove crushed or 1 teaspoon of minced garlic
- 1 brown onion, finely chopped
- 350 grams Arborio rice
- 7 teaspoons vegetable or chicken stock
- 8 sprigs of thyme leaves
- A handful of parsley
- Salt and pepper
- Shaved parmesan cheese

**What to do:**

Melt butter in a large saucepan over a medium heat,

Add beets, garlic and chopped onion.

Cook gently until onion is soft, approximately 5 minutes.

Stir in rice.

Dissolve the 7 teaspoons of stock in 7 cups of boiling water.

Slowly add stock to rice, stirring as you go.

Bring to the boil then reduce heat to low.

Simmer uncovered, stirring occasionally, until rice and beets are just tender and the risotto is creamy, about 10-15 minutes.

Strip the thyme leaves and parsley leaves from their stalks, add to risotto. Season with salt and pepper.

Spoon into a large serving bowl and sprinkle with freshly shaved parmesan.