

Risotto with Vinsanto & Green Peppercorns



Ingredients:

2 cups ordinary parboiled rice
2 cups Vinsanto or Bristol cream sherry
4 cups water
1 vegetable stock cube
2 tablespoons green peppercorns
50g (2oz) butter
1 tablespoon extra virgin olive oil
1 small onion finely chopped
1 cup grated Pecorino Romano cheese
Salt and pepper to taste
Pressure cooker

Preparation:

Using the pressure cooker you can make this and other risottos in 6 minutes after the boiling point is reached. In the pressure cooker fry for a few minutes in butter and oil onion and green peppercorns. Then add rice and vegetable stock cube. Toast for a few minutes, then add Vinsanto wine and water. Stir well and close the pressure cooker lid. Turn up the heat. As soon as the pressure cooker starts to whistle reduce heat to minimum and cook for exactly 6 minutes. Then remove from heat, release pressure and finally remove the lid. Stir well and then add the Pecorino together with salt and pepper to taste. Best if served 10 minutes later.

Makes 4 servings

