

Roasted Red Pepper Risotto

4 Portions

1 Red Bell Pepper

4 t. (20 ml.) Butter

2 T. (30 ml.) Onion, diced fine

$\frac{3}{4}$ cup (170 ml.) Arborio Rice

2 $\frac{1}{4}$ cups (510 ml.) Chicken Stock

3 T. (45 ml.) Parmesan Cheese

Salt & White Pepper to taste

Roast the pepper over a gas flame or on a barbecue until the skin is charred and blackened. Wrap in cellophane and let stand for 5 minutes. Remove all the skin and the seeds and dice the pepper.

Melt the butter in a large heavy bottom pot. Add the onion and fry over low heat until the onion is soft. Add the rice and stir until the rice is coated with butter. Add the stock a little at a time stirring constantly. Be patient. Risotto requires a lot of stirring over low heat to develop the classic creamy texture.

Remove from the heat. Add the diced pepper, cheese and the seasonings.