



## **FIRESIDE RISOTTO WITH ROSEMARY & FETA**

### **Ingredients**

Sunflower or  
olive oil  
Onion, diced  
Salt  
Pepper  
Arborio rice  
A rosemary sprig  
or two  
Water or stock  
Feta, crumbled

**IT IS TOTALLY FINE  
TO USE ANOTHER  
TYPE OF WHITE  
RICE, THROW IN A  
ROSEMARY BRANCH,  
AND SIMPLY STEAM  
IT. THE RISOTTO  
NEEDS TO BE  
WATCHED JUST A  
BIT MORE CAREFULLY  
AND STIRRED ON  
A REGULAR BASIS.**

### **Directions**

1. Heat a cast iron pan over the fire.  
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2. When hot, pour in some oil. When the oil is heated, add the onions and season them with salt and pepper.  
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3. Cook, stirring, until the onions are translucent.  
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4. Add the rice, and cook, stirring, until the grains are a little opaquer.  
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5. Add the rosemary, and a small amount of stock or water. Cook, stirring, until the liquid is absorbed.  
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6. Repeat until the risotto is cooked through but still has a little bit of “bite” at the center.  
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7. Add feta, and season to taste.