



Prep Time:
10 mins



Cook:
30 mins



Ready In:
40 mins



Serves:
4 people

Lemon Top Gin and Fennel Risotto

Many risotto recipes use a splash of white wine but the floral, sweet, sherbert nature of Lemon Top gin pairs well with the fennel. You do need to be stoveside for 25 minutes to stir the dish so pop on your favourite podcast 🎧

INGREDIENTS

- 50g butter
- 2 Tablespoons Olive Oil
- 1 bulb of fennel (retain fronds for garnish)
- 300g of risotto rice
- 150g of cherry tomatoes
- 1.2 litres of vegetable stock
- 50 ml of Lemon Top gin
- 25g grated parmesan (or vegetarian alternative)

NUTRITION FACTS PER SERVING:

Calories: 492 | Protein: 7g |
Fat: 17.9g Sugar: 1.5g

METHOD

Step 1: Heat the butter and oil in a large saucepan. Chop the fennel finely & cook until it is golden, this should take no more than 10 minutes.

Step 2: Add the risotto rice all at once to the pan and cook, stirring well so all the grains are covered in the fennel- flavoured butter and oil.

Step 3: Halve the cherry tomatoes and add to the pan along with the Lemon Top Gin. Stir until the gin is absorbed.

Step 4: Add the stock a ladleful at a time, adding more each time it has been absorbed. Test towards the end of 20-25 minutes to see if the rice is cooked to your liking (tender but with bite is generally what you are looking for). You may not need all of the stock.

Step 5: If your fennel came with fronds, chop those and stir in alongside the parmesan. You can add in an extra tablespoon of butter to make your risotto extra glossy if you wish.