

## bolognese risotto

2 tablespoons olive oil  
1 stick celery, finely chopped  
1 small carrot, finely chopped  
1 onion, finely chopped  
2 cloves garlic, crushed  
500g minced beef  
1.5 cups arborio rice  
1/2 cup dry white wine  
1/4 cup tomato paste  
4 cups beef stock  
25g butter, chopped  
1 cup grated parmesan cheese  
1/4 cup fresh oregano leaves  
Extra fresh oregano and grated parmesan cheese to garnish

Heat oil in large pan, add celery, carrot, onion and garlic; cook, stirring until vegetables are soft.

Add mince; cook, stirring, until mince is browned all over. Add rice; cook, stirring, for a further 1 minute.

Combine wine, paste and stock in a large jug. Add half of the stock mixture to pan; simmer uncovered, stirring occasionally, for about 10 minutes, or until almost all of the liquid has been absorbed by the rice.

Stir in remaining stock mixture; simmer uncovered, stirring occasionally, for a further 10 minutes, or until rice is tender. Stir in butter, cheese and oregano.

Garnish with extra fresh oregano and grated parmesan cheese.



Reference: Woman's Day Everyday Food,  
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