

**Miele**

# Prawn and fennel risotto

By Miele

**10 minutes**

Preparation time

**25 minutes**

Cooking time

**4 serves**

Serves



## INGREDIENTS

1 small brown onion, finely chopped  
2 garlic cloves, thinly sliced  
½ fennel bulb, core removed, finely chopped, reserve fennel fronds  
40 g butter  
200 g (1 cup) Arborio rice  
500 ml (2 cups) fish or vegetable stock  
60 ml (¼ cup) verjuice  
250 g green prawn meat, roughly chopped  
120 g (1 cup) peas, fresh or frozen  
1 tbsp cream  
2 tbsp parsley, finely chopped  
2 tbsp dill, finely chopped  
Salt flakes and pepper, to taste  
Pea tendrils and halved baby pea pods, to garnish (optional)

## Miele accessories

Steam containers

## **METHOD**

1. Place the onion, garlic, fennel and butter into an unperforated steam container and Steam at 100°C for 3 minutes.
2. Add the rice, stock and verjuice and Steam at 100°C for 15 minutes. Add the prawns and peas to the risotto and cook for a further 3 minutes.
3. Stir through the cream and herbs, season to taste. Cover with foil or a lid and allow to stand for 3 minutes before serving.
4. Garnish with pea tendrils, reserved fennel fronds and baby pea pods, if desired.

### **Alternative appliance method**

Steam oven with Microwave

- Using the Rapid Steam function on the Steam Microwave will reduce the cooking time for the rice. Steam at 300W +100°C for 11 minutes.

### **Hints and tips**

- Our steam ovens have a great feature called "Menu cooking" under Special applications. Choose the ingredients from the options and the oven will prompt when the foods should be added.
- Char some prawns on the cooktop to add a little extra colour to the final dish.