Risotto with Tomatoes, Oregano and Feta

Categoria: First Courses **Tempo di preparazione:** 10 minutes **Difficoltà:** molto facile

Ingredienti per 4

- 3 tbsp of extra virgin olive oil
- 1 medium onion, finely chopped
- 1200ml vegetable stock
- 200g of Carnaroli or Arborio rice
- 80ml Pernod
- 240g grated ripe tomato (about 3 or 4 large plum tomatoes)
- 140g feta cheese
- 2 tbsp fresh oregano leaves, finely chopped
- finely grated zest of a lemon
- salt and freshly ground black pepper, optional
- watercress leaves, to garnish, optional

Chef: Luisa Weiss

This Greek-style risotto is a tasty treat. It's a different take on the classic Italian dish, with anise-flavoured ouzo and feta. The flavours are unique and very intense, but they are addictive!

Serves: **4**
Preparation time: **10 minutes**
Cooking time: **40 minutes**

Note: To grate a tomato, cut it in half crosswise and grate the cut side with a coarse grater over a rimmed board or bowl. Grate as close to the skin as possible, then discard the skin.

Method

In a large deep frying pan, over medium-low heat, heat the olive oil until shiny. Add the onion and stir until soft – about 6 minutes.

Place the vegetable stock in a small pan and bring to the boil. Turn the temperature up to medium under the frying pan and add the rice.

Stir until the rice is coated in oil and it begins to soften slightly, 2-3 minutes. Add 1 ladle of the simmering stock and stir gently until it is all absorbed.

Add the Pernod and stir until absorbed.

Add the grated tomato and stir gently until the mixture becomes thick. Add the remaining stock, 1 ladle at a time, stirring until each addition is absorbed, until the rice is creamy but al dente, 25-30 minutes.

Stir in the oregano and lemon zest, and season with salt and pepper to taste, if necessary. Remove from heat and serve immediately, each portion garnished with the feta cut into



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