

Bolognese

risotto



Method

1. Heat the oven to 220 degrees celsius (200 degrees celsius for fan forced)
2. On the stovetop, heat a glug of oil in a large, wide oven-proof casserole dish. Add the onion, garlic, carrots and capsicum. Cook on a medium-high heat, stirring regularly, for 10 minutes. The vegetables should start to soften and colour a little.
3. Season with salt and pepper, then add the tomato purée and rice. Stir over the heat for 2-3 minutes until the rice starts to turn translucent.
4. Turn up the heat to high and add the red wine. Let the wine bubble and reduce, stirring all the time.
5. Once the wine has reduced by about half, add the Maleny Black Angus Beef mince and break up into the rice and vegetables.
6. Lower the heat to low-medium, stir in the chopped tomatoes, Worcestershire sauce and half the broth/stock, then bring to a gentle simmer.
7. Slowly add the remainder of the stock and the milk, little by little, stirring all the time as the risotto thickens. This should take 40-50 minutes.
8. Once the rice is just al dente (firm to the bite), scatter the grated cheese in an even layer over the rice. Transfer to the oven and bake for 10-15 minutes until the cheese has melted and turned golden and the risotto is bubbling.
9. Serve your favourite salad and a crunchy garlic bread.

Recipe Notes:

- Regularly stir the risotto to prevent it from sticking to the bottom of the dish, adding enough water to make sure it's your preferred consistency
- You can keep this recipe, covered, in the fridge for up to 24 hours before baking it - but you'll need to bake for slightly longer to ensure it's piping hot throughout

Ingredients

- vegetable oil for frying
- 1 onion, finely chopped
- 2 garlic cloves, crushed
- 3 carrots, peeled and chopped into 2cm cubes
- 2 red capsicums, chopped into 2cm cubes
- 2 tbsp tomato purée
- 300g risotto rice (such as arborio)
- 150ml red wine
- 500g Maleny Black Angus Beef mince
- 2 x 400g tins chopped tomatoes
- 3 tbsp Worcestershire sauce
- 750ml Maleny Black Angus Beef Bone Broth
- 100ml whole milk
- 100g grated mozzarella or cheddar

Serves: 6-8 people

Prep Time: 50 minutes

Cooking Time: 10-15 minutes

