



# BOLOGNESE RISOTTO

Serves 6-8

Hands-on time: 50 minutes | Oven time: 10-15 minutes (plus chilling)

## 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 or beef stock

100ml whole milk

100g grated mozzarella or cheddar

**TURN OVER FOR METHOD**





## METHOD

1. Heat the oven to 220C/200C fan/gas 7.
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 with salad and crunchy garlic bread.

### TIPS:

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.

The risotto will keep, covered, in the fridge for up to 24 hours before baking it (in step 8) – but you'll need to bake for longer to ensure it is piping hot throughout.

