



# Lemongrass Risotto with Lime Leaf Tapenade

This recipe has been adapted from Simon Rimmer's version published by BBC Food.

**Serves** : 4  
**Preparation Time** : 20 minutes (steeping)  
**Cooking Time** : 15 - 30 minutes

## Ingredients

For the Risotto:

4 spring onion, trimmed and chopped  
1 garlic clove, crushed  
1 lb / 450 g arborio rice (risotto rice)  
3 fl oz / 75 ml / big splash of white wine  
Approx 22 fl oz / 650 ml stock  
1 tbsp vegetable oil  
salt and pepper seasoning  
cream for serving (optional)

## Herbs & Spices

2 tbsp Lemon Grass Chopped

For the Tapenade:

3 1/2 oz / 100g green olives, stoned  
1 tbsp capers  
1 bunch fresh coriander  
1 garlic clove  
Juice and zest of 1 lime  
3 1/2 fl oz / 100ml olive oil

## Cooking Instructions

Heat the stock to almost boiling point and add the lemon grass. Remove from the heat and leave to soak for 20 minutes (or longer if you can, for a more intense lemongrass flavour), then strain.

Fry the onions and garlic in the vegetable oil until soft. Add the rice and stir gently for 2 minutes until the rice starts to turn translucent. Add the wine and cook, stirring until it has all been absorbed. Pour in a ladle full of stock and cook until this has been absorbed, stirring as it goes. Repeat with more stock until the rice is soft. Season with salt and pepper.

Put the olives, capers, coriander, ground lime leaves, garlic and lime juice and zest into a food processor and pulverize. Slowly add the oil through the funnel whilst the processor is running on low until the tapenade has combined. Spoon into bowl.

Stir a bit of cream through the rice just before serving (if using). Serve the rice with a spoon of tapenade on top.