

Whyalla
Peter's Prawn Risotto

Ingredients:

- 1 cup rice
- 2 chopped onions
- 2 chopped carrots
- 2 pieces chopped celery
- 2 medium tins of peeled whole tomatoes
- 12 Spencer Gulf king prawns – deveined and halved
- 6 medium whole squid, cleaned and chopped
- Fresh basil
- Splash white wine
- Splash olive oil

Method:

Heat oil in large pan. Brown onions, followed by carrot and celery.

Add prawns and squid and cook on medium heat until sealed. Add peeled tomatoes, wine, basil, salt, and pepper.

Add rice. Stir until rice is cooked. Serve with parmesan as desired.

Peter and Michael paired this recipe with a beautiful glass of Grant Burge Eden Valley Riesling.

