

MILLET RISOTTO

Ingredients

1½ cups pearl millet (*bajra*), soaked and boiled
1 tablespoon olive oil
1 tablespoon butter
6-8 garlic cloves, chopped
1 medium onion, finely chopped
Salt to taste
Crushed black peppercorns to taste
3-4 cups vegetable stock
¼ cup fresh cream
2-3 tbsps grated parmesan cheese
Fresh basil sprig for garnish

Method

1. Heat olive oil and butter in a deep non-stick. Let the butter melt. Add garlic and sauté for a few seconds.
2. Add onion, mix and sauté till translucent. Add bajra millet and salt, and mix well.
3. Add crushed black peppercorns and sauté for 1-2 minutes. Add vegetable stock and mix well. Cook on medium heat for 8-10 minutes.
4. Add fresh cream, and parmesan cheese and mix. Cook for 1 minute and take the pan off the heat.
5. Transfer into a serving bowl, sprinkle crushed black peppercorns, garnish with basil sprig and serve hot.