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Recipe:
Vegetable risotto



Ingridients:
1 x handful of rice
1 x zucchini
1 x carrot
1 x teaspoon of olive oil

Difficulty:

General description and procedure:

- Peel the carrot and cut it into rings. Let it steam.
- Wash the rice and boil it in water.
- Peel the zucchini and also cut it into rings and add it to the carrot for about ten minutes so that they are steamed together.
- When the vegetables are cooked, mash them with a fork. Then add cooked rice and a teaspoon of olive oil and mix everything well.