Fennel-Tomato Risotto (in a Pressure Cooker)
Serves 2 (generously)

Equipment:
Pressure cooker
Knife and chopping board
Tablespoon measure
Cup measure- 1, 1/4, 1/3, 1/2
½ teaspoon measure
Plastic or wooden stirring spoon
Grater

Ingredients:
1 ½ cups Risotto Rice (Arborio)
3 ¼ cups Chicken Broth
1 onion
1 fennel bulb
2 tablespoons butter
1 tablespoon olive oil
3 tablespoons tomato paste
½ teaspoon thyme
½ teaspoon salt
½ teaspoon ground pepper
1/3 cup Parmesan cheese
What to do:

• Finely chop the onion and the fennel.
• Sauté the onion in the butter for a few minutes, until softened.
• Add the fennel, and sauté for another few minutes, until the fennel is also slightly softened.
• Transfer onion and fennel to a bowl.
• Add the olive oil to the pan, and the rice. Toast the rice for a few minutes, until it starts to turn translucent around the edges, and until a few grains are turning golden.
• Add the tomato paste and let it caramelize a little around the rice at the bottom of the pan. Then add the broth.
• Return the onion and fennel to the pan with the rice.
• Cover the pressure cooker and bring up to pressure. Cook for 6 minutes, then quick release the pressure by running the pressure cooker under cool water in the sink.
• Open the lid and stir in the grated Parmesan cheese as well as an extra splash of chicken stock if needed to thin it out a little.