Broad bean and chorizo risotto

Ingredients
4 cups (1 litre) chicken stock
Chorizo sausages, diced
1 brown onion, finely chopped
2 garlic cloves, crushed
1 cup (220g) Arborio rice
1/2 cup verjuice
1 1/2 cups (235g) broad beans, peeled
1/3 cup (80ml) thin cream
2 tablespoons lemon juice
1/4 cup coarsely chopped mint

Method

Cook the broad beans in a large saucepan of boiling water until almost soft

When broad beans are cooked peel place in a bowl and set aside.

Bring chicken stock to the boil in a saucepan. Reduce heat and keep at a gentle simmer.

Heat a large saucepan over medium-high heat. Add half the chorizo and cook, turning, for 1-2 minutes or until brown. Transfer to a plate. Repeat with remaining chorizo.

Add the onion and garlic to the pan and cook for 5 minutes or until soft. Add the rice and stir for 2 minutes or until grains appear slightly glassy. Add the verjuice and cook, stirring, for 2 minutes or until verjuice is completely absorbed. Add 1/2 cup of the simmering stock to the rice and stir continuously with a wooden spoon until the liquid is completely absorbed. Continue adding the stock, a ladleful at a time, stirring continuously, and allowing liquid to be absorbed before adding more. Cook for 20 minutes or until the rice is tender yet firm to the bite and the risotto is creamy. Remove from heat and stir in the chorizo, broad beans, cream, lemon juice and mint.