



# Chocolate Risotto

## Ingredients

- 🏠 1 drizzle of oil (or butter or margarine)
- 👑 ½ cup (125 ml) arborio rice (or carnaroli), rinsed and drained
- 👑 3 cups (750 ml) chocolate soy beverage
- 🏠 1 tsp (5 ml) vanilla (optional)
- 🏠 1 pinch of salt
- 👑 ¼ cup (60 ml) chocolate chips

## YOU WILL NEED

- ★ saucepan (large), preferably non-stick
- ★ set of measuring cups
- ★ set of measuring spoons
- ★ wooden spoon

## Preparation

- 1 Heat oil over medium heat in a large saucepan (preferably non-stick).
- 2 Add rice and stir to coat well with oil. Cook for a few minutes.
- 3 Add **1 cup of soy beverage** and mix.
- 4 Add vanilla and salt and mix.
- 5 Cook over medium heat until the mixture becomes very thick and most liquid has been absorbed, then add **1 cup of soy beverage**.
- 6 Repeat step 5.
- 7 Remove from heat. Add chocolate chips and stir gently to melt.
- 8 Serve as is or with a topping of your choice.

## TOPPINGS IDEAS

- ➔ fruits (berries, bananas, pears, apples, etc.)
- ➔ whipped cream or fruit yogurt
- ➔ nut butter or peanuts or nuts
- ➔ chocolate curls
- ➔ marshmallows