**Raspberry and Vanilla Risotto**

**Ingredients**

340mls milk

1/3 vanilla pod

50g risotto rice

15mls caster sugar

70g raspberries

30mls cream

**Method**

1. Pour the milk into a pan and add the vanilla pod. Sprinkle in the rice stirring constantly. Bring to the boil then reduce to a simmer.
2. Add the sugar. Simmer, stirring frequently for approximately 15 minutes or until the rice is tender.
3. Remove the vanilla pod. Stir in ½ of the raspberries. Remove from the heat and stir until the risotto starts to turn pink.
4. Spoon the risotto into serving glasses and garnish with the remaining raspberries.
5. Enjoy!