0.1 Wild Hop Risotto

$\overset{\hookrightarrow}{\hookrightarrow}$	· ·	Very finely dice the onion, and add to a pan with the butter. Gently cook until the onion is soft and sweet-smelling.
$\overset{\hookrightarrow}{\hookrightarrow}$	• • •	In a separate pan, heat some olive oil. Wash the hops well, and add them to the pan. Cook until dark green and fragrant. Remove all the hops from the pan and set aside on a plate.
$\begin{array}{c} \hookrightarrow \\ \hookrightarrow \\ \hookrightarrow \\ \hookrightarrow \end{array}$	80 g Risotto Rice White wine Chicken stock	Add the risotto rice to the onions, and stir through. Deglaze with white wine, and throw in a few of the cooked wild hops to give flavour to the rice. Stir the rice continuously, and slowly add the stock whenever it absorbs the liquid in the pan.
	Modification	If you can't find any wild garlic, you can simply add diced normal garlic to the hops while they fry.
$\overset{\hookrightarrow}{\hookrightarrow}$	Diced wild garlic leaves Grated Pecorino Romano	When the rice is almost cooked to your liking, add all of the remaining fried hop shoots, some diced wild garlic leaves, and some grated Pecorino Romano cheese. Stir through the risotto.
\hookrightarrow	1 Knob of butter	When the risotto is ready, stir through a knob of butter, and serve.