



Risotto with cheese



Ingredients

- 50 gr Butter
- 0.5 Onion, finely chopped
- 2 garlic cloves
- 2 bunch of fresh thyme
- 400 gr Arborio Rice
- 150 ml White Wine
- 1000 Vegetarian broth
- 200 gr Henri Willig Baby Sheep's cheese
- Freshly ground black pepper
- Sea salt

Preparation

In a medium sauce pan, heat half the butter. In it, fry the onion, garlic and thyme, just until the onion is soft but not coloured. Then add the rice and turn up the heat until the rice almost starts to fry. After about a minute the rice is slightly translucent. Now add the wine and keep stirring well. Turn down the heat so that the mixture just keeps boiling. Add a tablespoon of stock each time and keep stirring constantly. Wait each time for the stock to be absorbed before adding another spoonful.

When all the broth has been added, keep stirring until the rice is soft, but with still a slight bite. Remove the pan from the heat and now add the Henri Willig Baby Sheep's cheese. Then season it with salt and pepper.

Finally, add the remaining half of the butter to make the dish deliciously creamy.

Thanks to: @frannfinn & @vitoriadmarmarques who shared this dish with us.