



CHEESE RISOTTO WITH FRESH HERBS



Ingredients

- 4 cups broth
- 2 tbsp oil
- ½ cup red onion, diced
- ¼ cup minced garlic
- 1 cup Arborio rice
- ¾ cup dry white wine (or broth for a non-alcoholic version)
- ¼ cup lemon juice
- 1 tsp lemon zest
- ¼ tsp salt
- ¼ tsp ground pepper
- 1 tablespoon butter
- 4 ounces fresh cheese - mascarpone, cheddar, gruyère, chevre, jarlsberg, mozzarella - your choice!
- 1 cup freshly grated parmesan cheese
- ½ cup fresh Italian parsley, chopped



Instructions

Servings
4

Prep Time
15 mins

Stove Time
30 mins

Total Time
45 mins

1. Measure out the cheeses. Grate the parmesan (and other cheese if you're using something like cheddar) then set aside.
2. Mince the garlic and dice the onion. Zest and juice the lemon.
3. Heat the broth in a separate pot over medium-high heat. It must be piping hot by the time it is added to the rice. Let it slowly come to a boil while you prepare the risotto.
4. In a large frying pan, warm up the oil over high heat.
5. Once the oil is hot and shiny, add the onions and garlic, then sauté 1-2 minutes.
6. Reduce the heat to medium and add the rice to the pan. Stir the rice to toast it for about 4 minutes, until it becomes slightly translucent and makes crackling sounds.
7. Add the white wine and lemon juice. Stir the rice constantly until the wine is fully absorbed.
8. Add the lemon zest, salt, and pepper, then stir to combine.
9. Slowly add the piping hot broth, one ladle at a time. Stir the rice continuously until the broth is absorbed before adding the next ladle of broth. Repeat this process for 20 minutes, or until the rice is fully cooked.
10. When the risotto is fully cooked, turn off the heat but leave the pan over the burner.
11. Add the cheeses and butter, then stir vigorously over the residual heat of the burner for 2-3 minutes. This is what makes the risotto extra creamy.
12. Serve the risotto topped with chopped parsley and freshly cracked pepper.