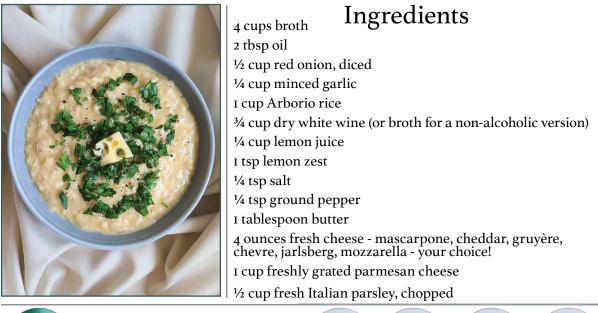


CHEESE RISOTTO WITH FRESH HERBS





- 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.
- II. 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.