

Four Cheeses Risotto

INGREDIENTS

(4 portions)

350 g Carnaroli
1 shallot or onion
white wine
vegetal broth
20 g butter (can be avoided)
Parmigiano Reggiano
3 other cheeses
[Bella Lodi Classico Black Rind, Bella Lodi](#)
[Grana Padano, Belcanto](#)
[Parmigiano Reggiano, Belcanto](#)
[Provolone Dolce, Belcanto](#)
[Provolone Piccante, Belcanto](#)
[Mare e Monti EVOO, Oleificio Berardo](#)

Wine pairing suggestions



[Gavi di Gavi Single Vineyard, I Moncalvi](#)

Description

Four cheeses risotto, risotto ai quattro formaggi in Italian, not only is a delicious risotto dish and relatively easy to prepare, but it is also a perfect solution for when you have a few pieces of cheese laying about in the fridge. The cheeses mentioned in the recipe can be changed, just keep in mind that for more mature cheeses, you should cut them into smaller pieces and balance their flavors. Additionally, if you only have three cheese, simply add more of those. For a balanced dish, we would recommend about 40gr of each cheese, but you can adjust their amount based on your preferences and the types of cheeses you're using. If you don't feel like making a risotto from scratch, why not try our ready to cook risotti.

Preparation

We recommend the Carnaroli or Roma rice. Both rices are perfect for risotto, the Roma variety has a slightly shorter cooking time.

Prepare a small sauce pan of vegetable broth, if you using vegetable cubes, add 1 and 1/2 to the water and make sure that it is boiling when you start stirring the risotto. Whilst the water boils, prepare the cheeses. Cut them into small pieces and grate the Parmesan.

Once the cheeses are done, finely chop the shallot, if you don't have it, just use onion, and sauté them over low heat with olive oil. Stir frequently and ensure they do not burn. When the shallots are ready, add the rice and start toasting it, continuously stirring until the rice becomes shiny. Now add

the white wine and put the heat up until it has reduced. Reduce the heat and start adding the vegetable stock, a ladleful at a time, and stir into the rice “ when it has been absorbed, add more, and keep adding until the rice is cooked al dente.

Depending on which rice you went for, read the cooking instructions and a couple of minutes before the cooking time, taste the rice, it should be al dente now. Add the cheeses and the butter - if you are using it - and start stirring until the cheeses melt completely, then cover and wait 3 minutes before serving it.