

Four Cheeses Risotto

INGREDIENTS

(4 portions)

350 g Carnaroli or Roma rice variety
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](#)
[EVO Mare e Monti, Oleificio Berardo](#)

Wine pairing suggestions



Gavi di Gavi "Rovere", I Moncalvi

Description

Four cheeses risotto, risotto ai quattro formaggi in Italian, not only is a delicious dish and relatively easy one to prepare, but it is also a perfect solution for when you have a few pieces of cheese laying about in the fridge. The cheese mentioned in the recipe can be changed, just bear in mind that for more mature cheeses, to cut the cheeses in smaller pieces and their flavour, they must be balanced. Also, if you only have three cheese, simply add more. For a balanced dish, we would recommend about 40gr of each cheese, however, it can be slightly increased or reduced based on your preferences and the cheeses used.

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.