



## JERNEJ KITCHEN

### RISOTTO BIANCO

*It's so special and delicious, because it is incredibly creamy, full of flavor, just yummy.*

SERVES	4	PEOPLE
PREPARATION:	25	MINUTES

#### RISOTTO BIANCO

2 onions  
3 tbsp olive oil  
300 g arborio rice  
100 ml dry white wine  
1000 ml vegetables stock / water  
60 g butter  
80 g parmesan cheese, freshly  
grated

#### TOOLS AND EQUIPEMENT

kitchen knife  
cutting board  
2x pot  
wooden spoon

#### DICE ONIONS

Peel and finely dice onion. Heat the stock. Put the olive oil into separate pot add the onion and cook very slowly for about 10 minutes without colouring. When the onions have softened, add the rice, turn up the heat and keep stirring it. After a minute or two it will look slightly translucent.

#### COOK

Now add the wine and keep stirring. Once the wine has cooked into the rice, add your first ladle of hot stock. Lower the heat to a simmer so the rice doesn't cook too quickly on the outside. Keep adding ladlefuls of stock, one by one, allowing each ladleful to be absorbed before adding the next. It will take about 15 minutes.

#### SERVE

After 15 minutes of slow cooking, taste the rice to check if it's cooked. Remove the pot from the heat. Add butter, grated parmesan cheese and stir well. Cover the pot with lid and set aside for 2 minutes. Season to taste with salt and pepper. Sprinkle over the fresh goat cheese and serve.

#### TIP

Rice is cooked when it is soft and creamy with a very slight bite.