



Risotto with cheese



Ingredients

- 50 gr Butter
- 0.5 Onion, finely chopped
- 2 garlic cloves
- 2 bunch of fresh thyme
- 400 gr Arborio Rice
- 150 ml White Wine
- 1000 Vegetarian broth
- 200 gr Henri Willig Baby Sheep's cheese
- Freshly ground black pepper
- Sea salt

At Henri Willig, we love delicious dishes that take cheese to the next level. Discover our delectable recipe for baby sheep's cheese risotto, a taste experience you won't want to miss. This creamy risotto features the unique flavour of our Henri Willig baby sheep's cheese. The soft texture and rich flavour of the cheese blend perfectly with the Arborio rice and white wine. A touch of thyme, garlic and onion add even more depth to this dish.

Preparation

- 1: In a medium sauce pan, heat half the butter.
- 2: In it, fry the onion, garlic and thyme, just until the onion is soft but not coloured.
- 3: Then add the rice and turn up the heat until the rice almost starts to cook. After about a minute, the rice will be slightly translucent.
- 4: Now add the wine and keep stirring well.
- 5: Turn down the heat so that the mixture just keeps boiling. Add a ladleful of stock each time and keep stirring constantly. Wait each time for the broth to be absorbed before adding another spoonful. When all the broth has been added, keep stirring until the rice is soft but with still a slight bite.
- 6: Remove the pan from the heat and now add the Henri Willig Baby Sheep's cheese.
- 7: Then season it with salt and pepper. Finally, add the remaining half of the butter to make the dish deliciously creamy.



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Ready to make risotto with cheese?

Our baby sheep's cheese risotto is a must-try for cheese lovers. Order the necessary ingredients from our webshop and create this tasty main dish. Melt the cheese into the creamy rice, add a pinch of salt and pepper for the perfect balance, and finish with a knob of butter for extra creaminess. Thanks to @frannfinn & @vitoriacmmarques for sharing this delicious recipe with us! Enjoy.
