



Tricolore Risotto with Goat's Cheese



Ingredients

- 400 risotto rice (arborio or carnaroli)
- 200 gram Henri Willig young goat's cheese
- 300 grams of cooked beetroot
- 2 shallot
- 1500 millilitre of vegetable stock
- 2 lemon, for juice and zest
- Splash of white wine
- Extra-virgin olive oil
- Butter
- Basil, rocket or baby spinach

How to make your own risotto with beetroot?

This colourful beetroot risotto with goat cheese and lemon is not only easy to make, but also a true taste sensation. The sweet, earthy beets combine beautifully with the creamy goat cheese and a hint of fresh lemon. This dish is inspired by the Italian *tricolore*, where the colours green, white and red - represented by the fresh herbs, cheese and beetroot - come together. This makes the risotto not only pleasing to the eye, but also a particularly flavourful dish. Perfect for a festive dinner where you want to impress without spending a lot of time in the kitchen.

Preparation

- 1: Cut the cooked beetroot into small pieces and mash them with a dash of lemon juice and some of the grated lemon zest until creamy. Add a dash of olive oil for extra creaminess if necessary. Set the mixture aside.
- 2: Crumble the goat cheese and also mix it with some lemon juice and lemon zest until creamy. Set aside.
- 3: Finely chop the shallots and gently fry them in a generous amount of butter until glazy and soft.
- 4: Then add the risotto rice to the shallots and fry briefly on medium-high heat until the rice is lightly toasted and shiny.
- 5: Deglaze the rice with a splash of white wine and keep stirring until the wine is completely absorbed by the rice.
- 6: Gradually add, spoon by spoon, the hot vegetable stock to the risotto and keep stirring constantly until the rice is almost cooked. This process takes about 15 to 20 minutes.
- 7: Once the risotto is almost cooked, add the beetroot mixture and the remaining lemon juice and zest. Keep tasting the risotto until it is al dente.
- 8: When the risotto is ready, stir in an extra knob of butter for an even creamier texture. Then let the risotto rest for about 10 minutes before serving.



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9: Serve the beetroot risotto with extra crumbled goat cheese and garnish the plates with fresh basil leaves, baby spinach or rocket for a colourful and flavourful tricolore touch.

Experiment with different types of goat cheese

For an extra dimension of flavour, experiment with various types of goat cheese from Henri Willig. For example, choose the organic young goat cheese for a more subtle, creamy touch, or go for a spicy twist with the goat cheese with honey and thyme. These unique cheeses make for surprising flavour combinations that will take your risotto to the next level. Dare to vary and discover how each cheese can enrich your dish. Buon appetito!

This recipe was created by [CiaoTutti](#).
