



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

Preparation

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.