



Baby Sheep Cheese Risotto



Ingredients

- 50 gr Butter
- 1/2 Onion finely chopped
- 2 Cloves Garlic, large and minced
- 1 bunch Fresh Thyme
- 400 gr Arborio Rice
- 150 ml White Wine
- 1 liter Vegetable Stock
- 200 gr Henri Willig Baby Sheep Cheese
- Freshly Ground Black Pepper
- Sea Salt

Bereidingswijze

In a medium saucepan, heat half the butter, then add the onion, garlic and thyme and fry until the onion is soft but not coloured. Add the rice and turn up the heat so it almost fries. After a minute the rice will look slightly translucent.

Add the wine and keep stirring

Now add a ladle of hot stock. Turn down the heat to a fairly high simmer. Keep adding ladlefuls of stock, stirring constantly and allowing each ladleful to be absorbed completely before adding the next.

Stir until the rice is soft but still has a slight bite (point of cooking: al dente) Remove from the heat and add the Henri Willig Baby Sheep Cheese. Season with salt and pepper.

As a final step, add half the reminiscent butter to make it extra creamy.

Courtesy: @frannfinn & @vitoriacmmarques who shared this dish with us.