



READY TO COOK
BY HARRIS FARM

BEETROOT AND GOAT'S CHEESE RISOTTO



PREP
10 min



COOK
35 min



SERVES
4

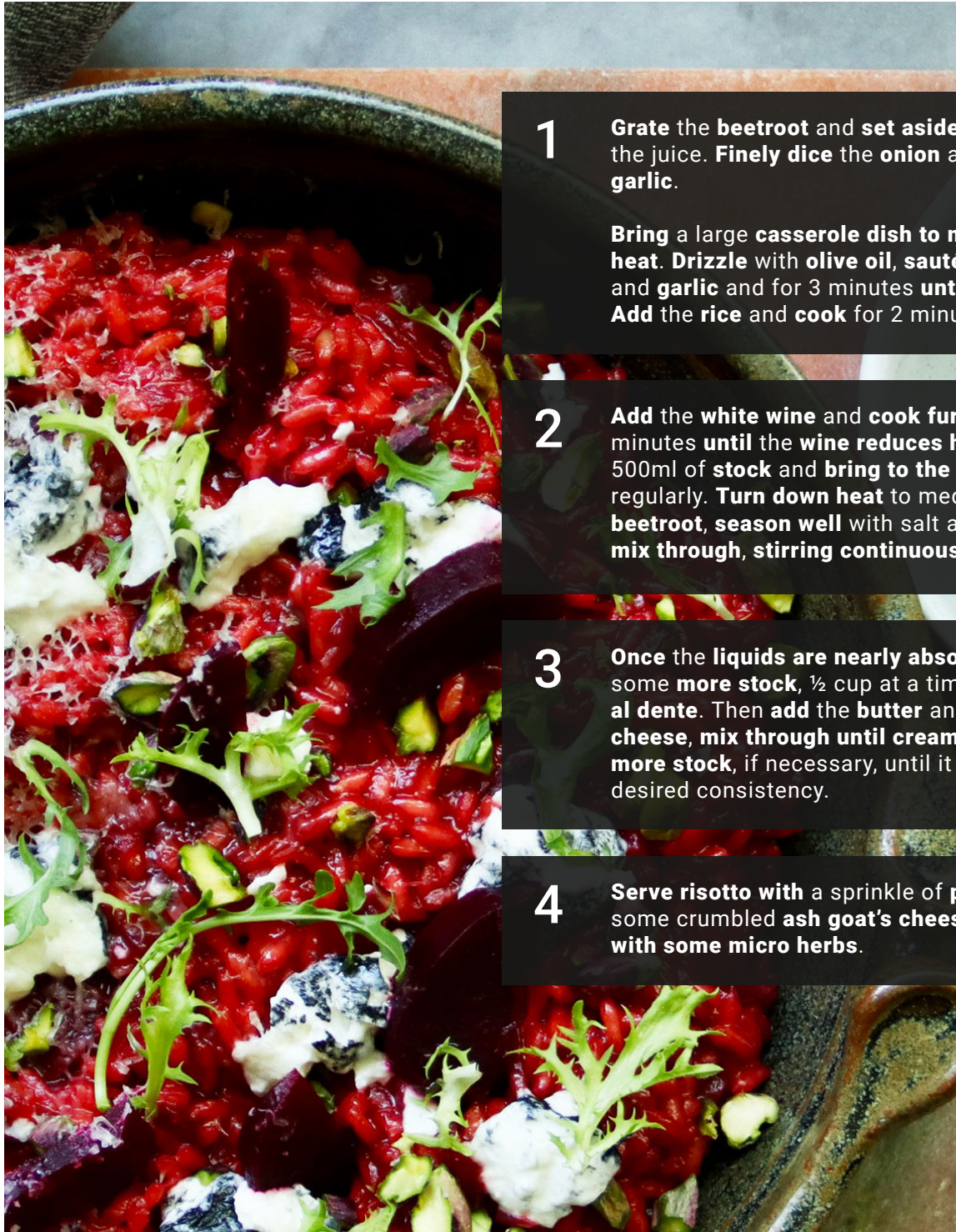
INGREDIENTS:

- > 1 Brown Onion
- > 2 Garlic Cloves
- > 1½ Cups Arborio Rice
- > 700ml Vegetable Stock
- > 250g Cooked Beetroot
- > 100g Parmesan or Pecorino Cheese
- > 100g Pistachios
- > 100g Ash Goat's Cheese

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > 30g Butter
- > ¼ Cup White Wine (Optional)
- > Micro Herbs (Optional)

METHOD - GET COOKING!



1 Grate the **beetroot** and **set aside**, including the juice. **Finely dice** the **onion** and **chop** the **garlic**.

Bring a large **casserole dish** to **medium-high heat**. **Drizzle** with **olive oil**, **sauté** the **onion** and **garlic** and for 3 minutes **until softened**. **Add** the **rice** and **cook** for 2 minutes.

2 Add the **white wine** and **cook further** for 2 minutes **until** the **wine reduces halfway**. **Add** 500ml of **stock** and **bring to the boil**, stirring regularly. **Turn down heat** to medium. **Add** the **beetroot**, **season well** with salt and pepper and **mix through**, **stirring continuously**.

3 Once the **liquids** are nearly absorbed, add some **more stock**, ½ cup at a time, **until rice is al dente**. Then add the **butter** and **Italian hard cheese**, **mix through until creamy**. **Add** some **more stock**, if necessary, until it reaches your desired consistency.

4 **Serve risotto** with a sprinkle of **pistachios**, some crumbled **ash goat's cheese** and **garnish** with some **micro herbs**.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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