



# RISOTTO AI QUATTRO FORMAGGI

RISOTTO WITH FOUR CHEESES Serves 4 Skill level: 1

*This plain and simple risotto makes a very good base for all kinds of other additions.*

*Master this one and you can make any kind of risotto!*

*You can vary the flavour by changing the type of cheese you decide to use.*

## INGREDIENTS

75g (3oz) unsalted butter	5 tablespoons freshly grated Grana Padano cheese
1 small to medium sized onion, peeled and finely chopped	40g (1½ oz) Fontina cheese, cubed finely
350g (12oz) preferably Vialone Nano rice	40g (1½ oz) Emmenthal cheese, cubed finely
1.2 litres (2 pints) approximately best quality chicken or meat stock, or very flavoursome vegetable stock (Brodo), kept hot	25g (1oz) Gorgonzola or Dolcelatte
	Sea salt and freshly ground black pepper

## METHOD

Fry the onion in half the butter for about 10 minutes over a very low heat, or until the onion is soft but not coloured.

Stir in the rice and toast the grains thoroughly on all sides, so that they are opaque but not coloured.

Add the first ladleful of hot stock and stir it in.

Then continue as normal, adding the stock, letting the rice absorb the liquid and all its flavour, stirring constantly.

When the rice is almost completely soft and creamy, stir in all the cheese and the rest of the butter.

Taste and adjust seasoning, then cover and rest for about 3 minutes before transferring on to a platter to serve.

*recipe by Valentina Harris*