



COOKING TIP

Use a heavy-based sauce pan or casserole dish, it will help, prevent any burning of the rice as you cook it.

GAME CHANGER RISOTTO

⌚ PREP | COOK | SERVES
10min | 25min | 6

INGREDIENTS

- 8 cups (2L) vegetable or chicken stock
- 2 tbsp. olive oil
- 1 medium onion (*minced*)
- 1 garlic clove (*minced*)
- 2 1/2 cups (600 ml) Arborio Rice
- 3/4 tsp. salt
- 1 ground tumeric or mild curry powder
- 1 pinch black pepper
- 150 g Game Changer White Cheese (*Grated or Cubed*)
- 2 tbsp. butter

DIRECTIONS

1. In saucepan, bring stock to a boil. Reduce heat to low to keep warm.
2. In a large saucepan, heat olive oil over medium heat. Add onions and garlic and sauté for 5 minutes, stirring often, or until soft.
3. Stir in rice, salt, pepper and turmeric. Cook, stirring constantly, for 2 minutes.
4. Using a ladle, add 1/2 cup hot stock at a time, stirring constantly. Wait until liquid is absorbed before adding more. Adjust heat as necessary to maintain a simmer. Continue cooking and stirring the rice, adding stock 1/2 cup at a time, for 20 – 25 minutes or until the rice is tender with a firm centre and dish is creamy.
5. Remove from heat. Stir in cheese and butter.

GAME CHANGER RISOTTO RECIPE INCLUDES:

Game Changer White cheese

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Recipe created by Jolanda Weber/Stonetown Cheese