

Risotto ai Quattro Formaggi (Four Cheese)

Ingredients

- 5 cups chicken broth, plus extra warm broth as needed
- ½ cup dry white wine
- 2 Tbsp unsalted butter
- 1 Tbsp oil
- ⅓ cup finely minced onion
- 1½ cups Arborio rice
- 1-2 oz Gorgonzola cheese, cut into cubes
- 1-2 oz Fontina cheese, rind removed, cut into cubes
- 1-2 oz Taleggio cheese, rind removed, cut into cubes
- ¼ cup grated Parmesan cheese
- 1 Tbsp chopped fresh parsley



Preparation

1. Bring broth to boil in large saucepan over high heat, then reduce heat to low
2. Melt 3 tablespoons butter in large Dutch oven over medium heat
3. Sauté onion, stirring occasionally, until softened but not browned, 1-2 minutes
4. Add rice and stir with a wooden spoon, until grains are well coated with the oil
5. Add wine and cook, stirring frequently, until wine is nearly absorbed, about 1 minute
6. Add ½ cup of the warm broth, stirring frequently
7. When the broth is almost completely absorbed, add the rest of the broth ½ cup at a time, continuing until the rice is tender but not firm, about 18 minutes
8. Add remaining warm broth, cheese and parsley, stirring vigorously until the cheeses are melted and combined with the rice
9. Serve